

Business Name: Elite Sanitation Services

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Elite Sanitation Services

Since 2016, Elite Sanitation Services has been the premier provider for all your sanitation needs. We deliver comprehensive solutions. Our expert team ensures seamless service for events and construction sites, handling everything from septic system services to grease trap pump-outs and jetting services. We are dedicated to providing superior sanitation services with unmatched reliability and professionalism.

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Saucier, MS 39574

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A loaded brunch shift can turn ugly in minutes when the dishwasher backs up and foul water sneaks throughout the flooring. Nine times out of 10, the perpetrator is an ignored grease trap. I have seen brand-new supervisors learn this lesson the tough way, mopping in between orders while a plumber rushes to the site. The repair is basic in principle, however it demands discipline. Grease management is not attractive, yet it is among the most trustworthy methods to safeguard margins, avoid fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how often they require service, what a professional cleaning should consist of, how to pick a dependable grease trap company, and the small daily practices that keep big issues off your shift log.

What a grease trap in fact does

Every kitchen puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and personnel who know better, some volume slips down the drain. The grease trap, in some cases called a grease interceptor, beings in that path and separates the floaters from the flow.

Inside a common system, water from sinks and dishwashing machines gets in through an inlet, decreases in a chamber, and cools somewhat. Because fats and oils are less thick than water, they rise. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter direction, which enhances separation. Cleaner water exits through an outlet tee to the sewage system. The captured grease, called FOG in inspector shorthand, stays behind till a set up pump out.

There are two common households. Under-sink traps are compact, often in between 10 and 50 gallons, located near the preparation or dish area. They fill fast in busy kitchen areas and need frequent service. Outdoor

interceptors are larger concrete or fiberglass tanks, anywhere from a few hundred to several thousand gallons, frequently buried near the building. They hold more, which stretches the service period, but they come with gain access to, safety, and permitting factors to consider that under-sink systems do not.



An appropriately sized and installed system consists of a circulation control device to prevent rises, properly sized tees to lessen turbulence, and safe, available covers. Shortcuts undermine the whole concept. I have seen traps without flow controls that churn like a mixer during peak meal runs. That churn presses grease downstream and defeats the separation process.

Why routine cleaning is non-negotiable

Health, security, and regulatory compliance all meet at the trap. When an unit exceeds capacity, grease follows the water and coats downstream piping. The very first indication is usually a slow drain throughout rush. Next comes odor that does not disappear with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some municipalities, repeat offenses carry fines that injure more than a subscription to a trusted grease trap service ever will.

Odors are more than a nuisance. They indicate anaerobic breakdown and the possible development of hydrogen sulfide, which can wear away metals and create a safety hazard in enclosed areas. Standing, oily water likewise draws in insects and reduces the life of floor covering and grout. Your hood and fire suppression system will not care that the issue started in a trap. Grease is fuel. Keeping it consisted of belongs to a wider fire danger strategy.

There is a visitor experience angle as well. Individuals forgive a wait. They do not forgive a dining room that smells like a drain. Most managers I respect deal with the trap like a walk-in refrigerator, something that always works due to the fact that it is on a rigorous maintenance clock.

How typically ought to you set up cleaning

Every center is various, so blanket rules miss the mark. A useful standard is the 25 percent rule used by lots of inspectors. When the combined thickness of drifting grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and habits. A fast-casual hamburger principle with 80 seats that runs seven days will frequently need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious preparation and minimal frying may extend to 6 to 8 weeks. Outside interceptors serving a hotel or food hall often land between 1 and 3 months. Catering services with seasonal spikes sometimes modify schedules when wedding events hit. The only sincere answer is to keep an eye on and adjust.

Start with a short cycle if you have no history. After a couple of services, evaluate the manifests and any images your company took. If the unit is not close to 25 percent at 2 weeks, push it to three, then 4, and stop when you approach that threshold. If you add a fryer bank or open for weekend breakfast, tighten the interval for a couple of cycles and see how the numbers move.

Avoid incorrect self-confidence. Enzyme products that appear to "absorb" grease can emulsify fats temporarily, sending them further downstream where they cool and resolidify. The trap might look cleaner, but your personal line or the local main could pay the price.

What an expert grease trap cleaning should include

Not all service is developed equivalent. An appropriate job is more than a fast skim of the leading layer. In a comprehensive see, the team will get here with a vacuum truck or portable unit appropriate for the trap's location. They will get rid of the lids with care to avoid destructive gaskets or removing bolts. Before pumping, they might determine thickness with a slotted stick or electronic probe to document conditions.

Pumping must be total. That indicates floating grease, settled solids, and the watery middle layer are all left. In a heavy kitchen, the settled layer can measure up to the grease cap and will not budge without agitation. The professional must scrape interior walls and baffles to remove sticky residue, then rinse with water to bring loosened up product into the vacuum hose pipe. If the system links to a long lateral that is prone to accumulation, an excellent crew will use to hydro jet the connecting line to prevent constraints simply outside the trap.

While the system is open, a short inspection pays off. Try to find cracked baffles, missing or brief outlet tees, compromised gaskets, loose bolts, and deterioration. I have actually seen outlet tees fall off into the tank, which enables grease to bypass separation entirely. If the trap is inside, look for weeping around seams and covers. Outdoors, ensure surrounding soil is graded so stormwater does not wash into the tank.

Before lids go back on, the technician refills the trap with clean water to the correct operating level. This primes the separation process and avoids smells that can develop when an empty trap sits idle.

Documentation needs to follow. Expect a manifest that lists volume eliminated, disposal site, time, date, and the specialist's name or signature. Numerous jurisdictions require the generator, not just the grease trap company, to keep these records for multiple years. Photos of previously and after conditions help you prove compliance during inspections.

The day-to-day and weekly practices that make a difference

You can not outsource every piece of grease control. The best cooking areas match a trustworthy grease trap service with small regimens that minimize load. Below is a brief list any supervisor can implement without blowing up a shift.

- Scrape and clean pans, trays, and plates into the trash before washing. A rubber spatula and a stack of deli paper near the meal pit make this easier than lecturing staff.

- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A complete strainer is theater, not filtration.
- Train dish and prep staff to utilize warm, not boiling, water. Exceptionally hot water can momentarily melt fats and push them past the separation point, then they strengthen in the line.
- Keep a simple log at the meal station. A fast initial every day for "strainers checked" and "waste oil bin closed" creates responsibility without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin frequently find the closest trench drain, which beats the entire system.

These little steps lower the amount of FOG your trap needs to deal with and frequently purchase you an additional week or 2 in between services without risk.

Choosing the right grease trap company

A dependable partner matters. Prices vary, but the real difference appears on a rainy Friday when your phone rings at 7 p.m. A trustworthy service provider is easy to reach, follows the rules, and keeps your place out of trouble. When you assess options, focus on the basics below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and safety procedures. Specialists ought to understand restricted area hazards, lockout requirements for meal pumps, and how to manage hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps need portable vacuums with smell control, not a jury-rigged store vac. Outdoor interceptors require a truck with adequate pipe and suction.
- Documentation and pointers. Search for service providers that supply digital service reports with photos, track the 25 percent guideline, and send out schedule prompts before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not wait for organization hours. Ask how they deal with nights, weekends, and holidays, and what the premium is.

Anyone can estimate a low rate by skimming or cutting corners on disposal. That bargain vaporizes when an utility fine or a backflow hits. The right company treats your trap like crucial facilities, not a quick stop.

What it costs and how to budget

Costs track with access, size, and frequency. For a little under-sink trap, expect a grease trap cleaning fee in the variety of 100 to 250 dollars per go to in numerous markets. Outdoor interceptors usually run 300 to 800 dollars, though huge tanks or hard gain access to can press into 4 figures. After-hours or emergency situation calls typically include 25 to 50 percent. Hydro jetting the lateral, if required, tacks on another 150 to 400 dollars depending on length and complexity.

Contracts can save money if they guarantee frequency and scope. A quarterly plan that consists of examination photos and line jetting once annually typically pencils out when compared to erratic, last-minute calls. Line up service dates with foreseeable peaks. If your patio area opens in April, arrange an extra pump out late March, not after the very first sunny Saturday wrecks your drains.

Avoid false economies. Avoiding one service to conserve 400 dollars looks smart until a Saturday backup forces you to comp 75 meals and pay overtime while a team vacuums at midnight. The softer costs, like bad evaluations and stressed staff, hardly ever program on a spreadsheet however feel genuine in a tight labor market.

Staying certified without losing sleep

Regulations differ by city and county, but inspectors typically want two things. Keep discharge below FOG limitations, and keep records that show you attempt. Post your maintenance schedule where staff can find it. Keep copies of manifests for a minimum of 3 years, longer if your municipality says so. Some areas need that a certified grease trap company haul and get rid of waste at approved facilities. Others define a maximum period in between services regardless of load. Know your regional guidelines. Service providers who operate in your location daily can normally inform you in ten minutes.

Sampling ports help, specifically on outdoor interceptors. They enable inspectors to evaluate effluent without opening the main tank. If your system does not have one, think about adding it during a restoration. Some utilities charge additional charges based on FOG concentration or biochemical oxygen need. Great records will assist you challenge outliers.

Train staff on what not to pour down drains. Gray locations appear. Stock pots with abundant remoulade are not soup when it concerns FOG. Cooling and skimming into strong waste before cleaning pays off. So does a clear policy on wiping down fryers before washdown, not throughout it.



Troubleshooting common problems

Odors that remain around the meal area often point to a dry trap or a bad lid seal. After a pump out, guarantee the specialist fills up the system. If smells continue, examine gaskets, bolts, and any hairline fractures. A little bead of gas-tight sealant can make a big difference on older metal lids.

Slow drains after service recommend one of 2 things. Either the outlet tee is misaligned or missing, or the connecting line needs hydro jetting. I have actually also seen circulation restrictor orifices clog with rice or

vegetable matter, which starves the trap and supports sinks. A skilled technician will pull and clear the orifice plate. Do not expand the hole to "fix" the issue. That modification increases speed, minimizes separation, and sends grease downstream.

Recurring alarms in monitored systems can stem from overuse of hot water to chase grease, enzyme usage that emulsifies, or merely an undersized trap for the existing menu. If you added fryers, think about an additional solids interceptor upstream and a tighter schedule. In winter, grease can congeal rapidly in outside lines. Insulating exposed sections, running a short warm water flush before opening, and making sure doors near meal locations close well can help.

Dishwashers should have attention. High temp makers can surge circulation and temperature, which may interrupt separation in a little under-sink unit. If area enables, some cooking areas route dishwasher discharge through a dedicated solids interceptor or into a slightly larger trap to handle surges.

The truth about additives and enzymes

There is a market for biological and chemical ingredients that promise to decrease pumping needs. In specific controlled cases, bioaugmentation can help handle smell and enhance breakdown of recurring organics on walls. The key word is recurring. Additives are not a replacement for physical removal of FOG and solids. Towns typically limit or ban products that emulsify grease since they press the issue into public lines. Before you trial anything, check local rules and coordinate with your provider. If you choose to use an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull individuals into casual practices. However, moving lids, scraping interiors, and washing with warm water create burn and cut threats. Wear gloves, eye defense, and closed-toe shoes. Keep degreasers off the flooring to prevent slips. Never ever leave a cover off during service, even for a minute. A falling ladle or a staffer's foot will cost even more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can include unsafe gases and low oxygen levels. Entry into a tank is a confined space task that needs training, monitoring, and rescue preparation. Do not let anybody climb into a tank to obtain a dropped tool or reposition a tee. A respectable grease trap service will manage interior deal with correct devices and permits.

Vehicles and hoses near loading docks can produce trip risks and block fire lanes. A great crew will cone off the location, run hoses securely, and coordinate timing with your deliveries. If you have a valet or a line of guests nearby, consider early morning or late night service to prevent conflicts.

Design tweaks and clever upgrades

If you are refurbishing or developing out a brand-new idea, take the time to get grease management right. Sizing matters. Use peak circulation calculations, not averages. Include a bit of headroom for growth or menu changes. Install a solids interceptor upstream of the main trap if you prep a lot of rice, pasta, or vegetable trimmings. That little box catches sink debris and lowers how frequently your main system fills with sludge.

Specify available lids that can be removed without moving equipment. On outdoor systems, plan for truck gain access to within hose pipe range. Long turns around corners cost time and boost smell danger. Add a tasting port and a seclusion valve if your code allows. These bits do not add much to the bill but repay during inspections and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant properties. Cellular or Wi-Fi sensors signal you when levels approach the service threshold. The hardware has actually enhanced in recent years, with much better battery life and less false positives. They will not change a qualified tech's eye, but they can avoid a missed out on cycle when a supervisor goes on leave.

A brief case study from a hectic fry kitchen

A fried chicken idea I worked with opened a second area in a college town. Exact same menu, comparable seating, however they cut the grease trap service from every three weeks to every 6 because the brand-new shop had a somewhat bigger under-sink unit. Within 2 months, the dish location smelled like a dumpster on humid days and the floor drains pipes burped during the dinner rush. The grease trap company pulled records and showed that the settled solids layer was the real problem. The brand-new store had a heavier preparation load, so more batter and crumbs reached the trap. The service was easy. They installed a compact solids interceptor upstream and went back to a three week schedule. Smells disappeared, drains pipes calmed down, and they really saved cash by avoiding two emergency situation contacts the next elitesanitationservices.com [Septic Pumping](#) quarter.

Bringing all of it together on a busy schedule

Grease control rewards regular. Specify a service interval that keeps you below the 25 percent limit. Pair that with basic staff practices, a log, and a partner you can reach when it matters. Deal with documents like clean walkthroughs, not documentation. When you explore providers, focus on security, disposal transparency, and proof that they will be there on hard nights, not simply sluggish Tuesdays.

A kitchen area that prepares for grease runs smoother. Guests never ever think of your trap, and that is the point. With the ideal grease trap service in place, you will invest less time responding and more time serving. If you have not looked at your schedule or manifests in a while, pull the last 3 and make two calls. Initially, ask your group what they see and smell during peak dish runs. Second, speak with your grease trap company about whether the period, scope, and jetting cadence still fit your present volume. A 15 minute check can prevent a very public mess and a couple of thousand dollars of pain.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

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Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

Elite Sanitation Services has a phone number of (228) 297-4850

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Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

Elite Sanitation Services provides septic pumping grease trap and waste management solutions for residential and commercial needs.

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

Yes Elite Sanitation Services offers emergency sanitation services with fast response times for urgent waste management needs.

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228)297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228)297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

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