

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 packed breakfast shift can turn ugly in minutes when the dishwashing machine backs up and foul water creeps across the floor. 9 times out of ten, the offender is a disregarded grease trap. I have actually seen brand-new managers learn this lesson the tough method, mopping between orders while a plumbing rushes to the site. The repair is easy in idea, but it requires discipline. Grease management is not attractive, yet it is among the most dependable methods to secure margins, prevent fines, and keep a kitchen humming when tickets stack up.



This guide breaks down how grease traps work, how often they need service, what an expert cleaning must include, how to choose a dependable grease trap company, and the small everyday habits that keep big problems off your shift log.

What a grease trap actually does

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

Inside a normal system, water from sinks and dishwashing machines gets in through an inlet, decreases in a chamber, and cools slightly. 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 change instructions, which enhances separation. Cleaner water exits through an outlet tee to the sewage system. The captured grease, called FOG in inspector shorthand, remains behind till a scheduled pump out.

There are 2 common households. Under-sink traps are compact, frequently between 10 and 50 gallons, located near the prep or meal area. They fill quick in hectic kitchen areas and need regular service. Outside interceptors are bigger concrete or fiberglass tanks, anywhere from a few hundred to numerous thousand gallons, frequently buried near the structure. They hold more, which extends the service interval, but they feature gain access to, security, and permitting factors to consider that under-sink systems do not.

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

Why routine cleaning is non-negotiable

Health, safety, and regulatory compliance all fulfill at the trap. When an unit surpasses capability, grease follows the water and coats downstream piping. The first sign is usually a slow drain during rush. Next comes smell that does not disappear with bleach, then the surprise of an additional charge from your energy for high FOG discharge. In some municipalities, repeat infractions bring fines that hurt more than a subscription to a trustworthy grease trap service ever will.

Odors are more than a problem. They indicate anaerobic breakdown and the potential formation of hydrogen sulfide, which can wear away metals and develop a safety hazard in enclosed spaces. Standing, oily water also draws in insects and reduces the life of floor covering and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it consisted of becomes part of a broader fire threat strategy.

There is a visitor experience angle too. Individuals forgive a wait. They do not forgive a dining room that smells like a drain. A lot of managers I appreciate deal with the trap like a walk-in refrigerator, something that always works due to the fact that it is on a strict maintenance clock.

How often ought to you arrange cleaning

Every facility is different, so blanket guidelines miss the mark. A useful standard is the 25 percent rule used by numerous inspectors. When the combined density of floating grease and settled solids reaches one quarter of the trap's liquid depth, performance drops quickly. At that point, schedule a cleaning.

In practice, frequency depends upon menu, volume, and practices. A fast-casual hamburger principle with 80 seats that runs 7 days will frequently require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious prep and minimal frying may extend to 6 to 8 weeks. Outside interceptors serving a hotel or food hall often land in between 1 and 3 months. Catering services with seasonal spikes in some cases change schedules when wedding events hit. The only honest response is to keep an eye on and adjust.

Start with a brief cycle if you have no history. After a couple of services, examine the manifests and any images your service provider took. If the system is not close to 25 percent at 2 weeks, push it to 3, then four, and stop when you approach that limit. If you add a fryer bank or open for weekend brunch, tighten the period for a number of cycles and see how the numbers move.

Avoid incorrect self-confidence. Enzyme items that appear to "absorb" grease can emulsify fats briefly, sending them further downstream where they cool and resolidify. The trap may look cleaner, however your personal line or the local primary might pay the price.

What an expert grease trap cleaning need to include

Not all service is created equal. A proper job is more than a quick skim of the leading layer. In a thorough see, the team will show up with a vacuum truck or portable system ideal for the trap's location. They will eliminate the covers with care to avoid harmful gaskets or removing bolts. Before pumping, they might determine thickness with a slotted stick or electronic probe to record conditions.

Pumping ought to be complete. That indicates drifting grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen area, the settled layer can measure up to the grease cap and will not budge without agitation. The service technician needs to scrape interior walls and baffles to get rid of sticky residue, then rinse with water to carry loosened product into the vacuum tube. If the system connects to a long lateral that is susceptible to accumulation, a good team will offer to hydro jet the connecting line to prevent constraints just outside the trap.

While the unit is open, a short assessment settles. Search for cracked baffles, missing or brief outlet tees, compromised gaskets, loose bolts, and deterioration. I have seen outlet tees fall off into the tank, which allows grease to bypass separation entirely. If the trap is inside, check for weeping around seams and lids. Outdoors, ensure surrounding soil is graded so stormwater does not wash into the tank.

Before covers go back on, the specialist refills the trap with clean water to the proper operating level. This primes the separation process and avoids smells that can occur when an empty trap sits idle.

Documentation should follow. Expect a manifest that lists volume got rid of, disposal site, time, date, and the service technician's name or signature. Numerous jurisdictions need the generator, not simply the grease trap company, to keep these records for several years. Pictures of before and after conditions help you show compliance during inspections.

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

You can not contract out every piece of grease control. The very best cooking areas pair a dependable grease trap service with small regimens that reduce load. Below is a short checklist any manager can execute without exploding a shift.

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

- Empty, clean, and re-seat sink strainers and floor drain baskets before each service block. A full strainer is theater, not filtration.
- Train meal and prep personnel to utilize warm, not boiling, water. Extremely hot water can temporarily melt fats and press them past the separation point, then they solidify in the line.
- Keep an easy log at the meal station. A fast initial each day for "strainers examined" and "waste oil bin closed" produces accountability without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin frequently discover the nearest trench drain, which beats the whole system.

These little steps lower the amount of FOG your trap requires to manage and typically buy you an extra week or more between services without risk.

Choosing the best grease trap company

A reliable partner matters. Rates vary, however the real difference shows up on a rainy Friday when your phone rings at 7 p.m. A credible supplier is easy to reach, follows the rules, and keeps your place out of problem. When you examine choices, concentrate on the basics below.

- Licensing, insurance coverage, and disposal credentials. Ask where they take the waste and request a sample manifest. If they hesitate, move on.
- Proof of training and security procedures. Specialists need to understand confined area hazards, lockout requirements for meal pumps, and how to deal with hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps require portable vacuums with smell control, not a jury-rigged shop vac. Outside interceptors require a truck with adequate hose pipe and suction.
- Documentation and reminders. Try to find companies that supply digital service reports with pictures, track the 25 percent rule, and send out schedule triggers before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not await company hours. Ask how they manage nights, weekends, and vacations, and what the premium is.

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

What it costs and how to budget

Costs track with access, size, and frequency. For a little under-sink trap, anticipate a grease trap cleaning cost in the variety of 100 to 250 dollars per check out in numerous markets. Outside interceptors generally run 300 to 800 dollars, though very large tanks or difficult access can push into four figures. After-hours or emergency calls frequently include 25 to half. Hydro jetting the lateral, if required, tacks on another 150 to 400 dollars depending on length and complexity.

Contracts can conserve cash if they guarantee frequency and scope. A quarterly plan that includes examination images and line jetting once per year often pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your outdoor patio opens in April, set up an extra pump out late March, not after the very first bright Saturday wrecks your drains.

Avoid false economies. Avoiding one service to save 400 dollars looks smart till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer expenses, like bad reviews and stressed personnel, seldom program on a spreadsheet but feel genuine in a tight labor market.

Staying certified without losing sleep

Regulations differ by city and county, but inspectors generally desire 2 things. Keep discharge listed below FOG limitations, and keep records that prove you try. Post your maintenance schedule where personnel can discover it. Keep copies of manifests for at least three years, longer if your municipality states so. Some locations require that a certified grease trap company haul and get rid of waste at approved centers. Others define an optimum period in between services despite load. Know your regional rules. Providers who operate in your location daily can generally inform you in ten minutes.

Sampling ports help, especially on outside interceptors. They enable inspectors to test effluent without opening the main tank. If your system lacks one, consider including it during a remodelling. Some utilities charge additional charges based on FOG concentration or biochemical oxygen need. Excellent records will assist you dispute outliers.

Train staff on what not to put down drains pipes. Gray areas pop up. Stock pots with rich remoulade are not soup when it concerns FOG. Cooling and skimming into strong waste before washing settles. So does a clear policy on wiping down fryers before washdown, not throughout it.

Troubleshooting typical problems

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

Slow drains pipes after service recommend one of two things. Either the outlet tee is misaligned or missing out on, or the linking line needs hydro jetting. I have actually also seen circulation restrictor orifices obstruct with rice or vegetable matter, which starves the trap and backs up sinks. A skilled professional will pull and clear the orifice plate. Do not increase the size of the hole to "repair" the problem. That modification increases velocity, minimizes separation, and sends grease downstream.

Recurring alarms in monitored systems can stem from overuse of hot water to chase after grease, enzyme use that emulsifies, or just an undersized trap for the existing menu. If you added fryers, think about an extra solids interceptor upstream and a tighter schedule. In winter, grease can harden rapidly in outside lines. Insulating exposed areas, running a quick warm water flush before opening, and ensuring doors near meal areas close well can help.

Dishwashers deserve attention. High temperature makers can increase flow and temperature, which may disturb separation in a small under-sink unit. If area enables, some kitchens route dishwasher discharge through a devoted solids interceptor or into a somewhat bigger trap to deal with surges.

The truth about ingredients and enzymes

There is a market for biological and chemical additives that guarantee to minimize pumping needs. In certain controlled cases, bioaugmentation can help manage smell and improve breakdown of recurring organics on walls. The key word is residual. Ingredients are not an alternative to physical removal of FOG and solids. Municipalities typically restrict 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 company. If you decide to utilize an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull people into casual habits. Nevertheless, moving lids, scraping interiors, and rinsing with warm water produce burn and cut dangers. Wear gloves, eye protection, and closed-toe shoes. Keep degreasers off the flooring to avoid slips. Never leave a lid off throughout service, even for a minute. A falling ladle or a staffer's foot will cost far more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can contain dangerous gases and low oxygen levels. Entry into a tank is a restricted space task that needs training, monitoring, and rescue planning. Do not let anyone climb into a tank to retrieve a dropped tool or reposition a tee. A trusted grease trap service will handle interior deal with correct equipment and permits.

Vehicles and hose pipes near packing docks can produce trip dangers and obstruct fire lanes. An excellent crew will cone off the area, run tubes safely, and coordinate timing with your shipments. If you have a valet or a line of visitors nearby, consider morning or late night service to avoid conflicts.

Design tweaks and clever upgrades

If you are remodeling or building out a brand-new concept, make the effort to get grease management right. Sizing matters. Use peak circulation estimations, not averages. Consist of a little bit of headroom for development or menu modifications. Install a solids interceptor upstream of the main trap if you prep a lot of rice, pasta, or veggie trimmings. That little box catches sink particles and reduces how often your primary system fills with sludge.

Specify available lids that can be removed without moving devices. On outside systems, prepare for truck access within pipe variety. Long terms around corners cost time and boost smell risk. Add a tasting port and a seclusion valve if your code allows. These bits do not include much to the expense but repay during evaluations and any future troubleshooting.

Monitors that track grease depth can assist in [Elite Sanitation Services Septic Pumping](#) high volume, multi-tenant residential or commercial properties. Cellular or Wi-Fi sensors notify you when levels approach the service limit. The hardware has actually improved over the last few years, with better battery life and less incorrect positives. They will not change a skilled tech's eye, however they can avoid a missed out on cycle when a manager goes on leave.

A brief case study from a busy fry kitchen

A fried chicken concept I dealt with opened a 2nd place in a college town. Same menu, comparable seating, however they cut the grease trap service from every three weeks to every 6 due to the fact that the brand-new shop had a slightly bigger under-sink unit. Within two months, the dish area smelled like a dumpster on humid days and the floor drains pipes burped throughout the dinner rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The brand-new shop had a much heavier preparation load, so more batter and crumbs reached the trap. The option was simple. They set up a compact solids interceptor upstream and went back to a 3 week schedule. Odors disappeared, drains relaxed, and they actually conserved cash by preventing 2 emergency situation employs the next quarter.

Bringing it all together on a hectic schedule

Grease control rewards routine. Specify a service period that keeps you listed below the 25 percent threshold. Set that with simple staff habits, a log, and a partner you can reach when it matters. Treat paperwork like clean

walkthroughs, not documents. When you check out providers, focus on safety, disposal openness, and proof that they will be there on difficult nights, not simply slow Tuesdays.

A cooking area that plans for grease runs smoother. Visitors never ever consider your trap, and that is the point. With the ideal grease trap service in place, you will invest less time reacting and more time serving. If you have actually not looked at your schedule or manifests in a while, pull the last 3 and make two calls. First, ask your group what they see and smell during peak dish runs. Second, talk to your grease trap company about whether the period, scope, and jetting cadence still fit your current volume. A 15 minute check can avoid an extremely 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

Elite Sanitation Services supports events

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Elite Sanitation Services delivers fast service

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Elite Sanitation Services uses GPS tracking

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

Elite Sanitation Services has an address of Saucier, MS 39574

Elite Sanitation Services has a website <https://elitesanitationservices.com/>

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Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

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](#)

After dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.