

Business Name: Elite Sanitation Services

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Phone: (228) 297-4850

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

Business Hours

- Monday through Sunday: Open 24 hours

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If you cook for a living, you currently understand that kitchen rhythm depends on upstream choices no one at the table ever sees. Grease management sits right on that list. A trap is not attractive, but when it supports on a Saturday double, there is absolutely nothing abstract about it. You can hear the floor sink burbling, smell the sour FOG - fats, oils, and grease - and enjoy prep grind to a halt while tickets keep printing. The best operators I know treat their grease trap as part of the line, not a forgotten box in the basement or parking area. That mindset changes whatever, from how you plan inspections to how you schedule pump-outs and document every step for the health department.

Grease Trap Pumping

I have actually strolled into covert pits that had not been opened in eight months, seen top baffles missing out on, and watched a rag-tied dipstick masquerading as a measurement tool. I have also worked with groups that might recite their last three manifests from memory. The distinction often comes down to a basic service technique and a relationship with a reputable grease trap company that stands behind its work.

How grease traps actually work on a hectic line

Most commercial traps do one task. They slow the wastewater enough time for FOG to separate and float, while solids drop to the bottom. Baffles force a longer path so much heavier particles settle out and grease remains at the top. Traps are sized by flow rate and retention time. If you push excessive water too quick, you blow right through the retention window and bring grease into the drain. If you starve the trap, you risk solids building up and plugging internal passages. For under-sink units, that balance occurs within a little stainless or polymer box. For in-ground interceptors, you are talking about hundreds to countless gallons of working volume with manhole access.

The trap does [Septic Pumping](#) not eliminate grease. It holds it up until you remove it. That simple truth is why your maintenance cadence matters more than the sticker label on the lid.

The rule that saves kitchens: 25 percent by volume

There is a reason inspectors bring a sludge judge or a marked rod. When the combined thickness of floating grease and settled solids reaches roughly 25 percent of the trap's volume, the gadget stops working as designed. The exact math can vary by jurisdiction, but the physics do not. At that point, the reliable retention time drops, and grease sneaks past the outlet. You might see sluggish drains pipes, odor, fruit flies, and that thin rainbow shine on the outflow. More precariously, you may not see anything up until a rain event overwhelms the sewage system, mixes with your discharge, and leaves you with a local costs you never budgeted for.

In practice, I advise determining at least every 4 weeks on a new system up until you know your kitchen's FOG profile. Bakers, fry-heavy menus, and scratch kitchens that render their own fats produce different loads than salad-forward ideas or commissaries with meal devices that pre-rinse strongly. The cadence you settle into must reflect what your eyes and measurements found, not what an old invoice said last year.

Daily rituals that keep traps honest

Good grease management starts above the flooring. I have viewed dish teams set the tone in the first hour after lunch, scraping plates into a lined bin instead of the sink. I have actually seen a sauté cook turned off a fryer during a lull, not out of thrift, but to keep oil from thinning and bleeding into his waste stream. Those micro-choices build up. A trap that fills to 25 percent in 8 weeks can slip to 6 if you get careless, or stretch to 10 if the team deals with FOG like a cost center.

Small practices matter. Install sink strainers and empty them often. Label the can for yellow grease and train everyone to go for it. Do not count on enzyme or bacteria additives unless your regional code allows them and your company signs off. Some jurisdictions treat additives like a crutch that produces downstream clogs. Nothing changes physical removal.

Inspections that are quick, constant, and recorded

When I speak with a new operator, we start with a simple cadence. Weekly visual look for under-sink units, biweekly lid lifts for outside interceptors, and recorded measurements at least month-to-month till the trendline is clear. If the trap remains in a hard-to-reach place, we construct the habit anyway. This is not busywork. The act of opening a cover and smelling the contents informs you things your POS will not. Sour egg notes recommend septic activity. A thick crust with tough edges can suggest emulsified fats cooled quick and need agitation at service time.

Here is a lean list I provide to cooking area supervisors finding out the routine.

- Verify fluid levels are below the outlet weir and note any surging after sink dumps.
- Measure grease cap and sludge layer depth with a marked rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing hardware.
- Record measurements, date, time, staff initials, and any smells or uncommon color.
- Snap an image, particularly before and after scheduled service.

Five minutes and a notebook will conserve you from a lot of surprises. Staff grow to trust the process when they see a sluggish trend before it becomes a crisis.

Pump-outs, skimming, and what "clean" should mean

There is a world of distinction in between skimming and a complete grease trap cleaning. Skimming gets rid of the drifting grease cap, which can purchase time if a full service is due in a week and you have a holiday weekend ahead. It does not reset the trap. A correct pump-out pulls all contents, consisting of settled solids, and then scrapes or pressure cleans interior walls and baffles to break out adhered FOG. Some traps have corners that build up material that never displays in a fast dip. If your supplier is in and out in 8 minutes on a 1,000-gallon interceptor, they probably did refrain from doing you any favors.

I ask for before-and-after photos from every grease trap service, plus a manifest revealing volume and location. Lots of towns need manifests, and the document safeguards you if the hauler dumps illegally. Expect to see the transporter's permit number and the receiving center noted. This is where a reliable grease trap company makes its keep. They know the guidelines, carry the best insurance coverage, and show up with devices that fits your gain access to points without tearing up your lot.

Sizing schedules to real-world kitchens

Over the years, I have landed on common varieties that hold up throughout markets. Under-sink traps for single lines running lunch and dinner can go 4 to 8 weeks between complete cleanings, assuming great plate scraping and personnel training. In-ground interceptors at 750 to 1,500 gallons typically being in the 6 to 12 week variety. High-volume fry programs or 24-hour operations push the brief end. Hotel banquet kitchens or stadium concessions sometimes need a hybrid strategy, with area skimming between full pump-outs.



Weather plays a role too. In cold months, fats harden faster. In hot months, odors magnify and can draw bugs. If your dining establishment runs seasonal menus, focus on how that shifts your FOG load. A switch to braised meats and gravy in winter season may push an additional week off your schedule, while summer season service with lighter sauces often relieves the trap's burden.

What I anticipate from an expert provider

Partnering with the ideal group changes the equation. You are buying more than a pump truck. You are purchasing clear interaction, documents you can hand to an inspector, and enough attention to capture concerns before they grow teeth. Here is a short set of questions I give any very first meeting with a new grease trap company.

- What is your standard scope for grease trap cleaning, consisting of scraping and baffle inspection?
- Can you supply manifests with getting center details and photo documentation?
- How do you deal with emergency situation calls, after-hours access, and lockbox keys?
- Are your service technicians trained on confined area and do you carry spill insurance?
- Do you track service periods and alert us when our next cleaning is due?

You will learn a lot from how they respond to. If every reaction is an unclear guarantee, keep looking. If they talk about regional code, can explain the 25 percent rule without hedging, and inquire about your menu mix before pricing estimate a frequency, you are on a much better path.

The mathematics behind a good service plan

Let's take a mid-size casual idea with a 1,000-gallon in-ground interceptor, a two-bay sink, and a meal device with a pre-rinse sprayer. Typical ticket counts hit 500 covers on weekends, 250 on weekdays. Early measurements show a 2-inch grease cap building each month, with 1.5 inches of sludge. Over 3 months, you are at approximately 10 percent grease, 7 percent sludge, depending on trap dimensions. You are trending towards the 25 percent threshold at about 4 to 5 months. That suggests a 12 to 14 week full pump-out, with a quick check at week eight. If you add a fried chicken unique that runs 3 nights a week, you might change down to 10 weeks throughout that promotion. That is the sort of nimble preparation that pays off.

One note on circulation: dish devices can blow out traps if staff run long cycles with lids off and pre-rinse heavy. Those devices discharge hot, frequently with surfactants that keep grease in suspension longer. If you observe a thinner cap and more shine at the outlet, speak with your supplier about baffle modifications or a solids interceptor upstream of the primary trap.

Inside the service day

On a clean-out day, I desire the course clear, covers available, and the cooking area aware of the window. Good haulers stage [Jetting Services](#) cones, set absorbent pads, and work clean. They will vacuum contents leading to bottom, break the crust, and utilize a scraper or low-pressure rinse to eliminate adherent grease. For **Septic Pumping** in-ground systems, they need to inspect inlet and outlet T's or baffles, replace any missing gaskets, and validate that the outlet is open and flowing. A trusted grease trap service will not dump rinse water loaded with grease into your landscaping. They will capture wash water and account for it in the manifest.

When they finish, we look together. If I see thick lines of stuck grease above the old waterline or solid mats still holding on to baffles, I inquire to end up the job. This is not being difficult. It secures your pipelines, your compliance record, and their reputation.

Documentation that withstands inspectors and landlords

Keep a binder or a shared digital folder with every invoice, manifest, and measurement log. I prefer a basic page for each month with dates, personnel initials, grease cap density, sludge depth, smell notes, and any corrective actions. Add images when you can. In a surprise inspection, you can reveal a living record, not a guess. If you

lease, numerous property managers need proof of maintenance. That folder relaxes those conversations and speeds up lease renewals.

If your city concerns FOG permits, understand the renewal date and conditions. Some require quarterly reports. Others top the time in between services at 90 days no matter measurements. A great provider will understand local rules, but you carry the liability. Develop pointers into your calendar.

Price is not just about the pump

Hauling costs differ by volume, frequency, and range to the disposal facility. Expect higher rates in markets where disposal sites are scarce. If a quote looks low, ask what is included. Some companies price a skim and a fundamental pump, then charge add-ons for scraping, after-hours gain access to, and manifests. Others bundle whatever in a flat rate that looks greater, but conserves cash when you require an emergency call at 2 a.m. Remember that a missed week of service that results in a backup can cost you more in labor, downtime, and sanitation than a year of set up cleanings.

I often see operators push frequency to save a couple of hundred dollars per quarter, only to pay thousands when grease presses downstream and blocks a shared line. If you ever split a lateral with a next-door neighbor, coordinate cleaning schedules. Shared lines are a timeless source of finger-pointing when something goes wrong.

Edge cases the handbooks seldom cover

I have actually fulfilled traps built into odd corners of century-old buildings, with access under a removable bar section and 7 feet of crawlspace. These require portable vac units or staged pumping. Build additional time and cost into those cleanings, and do not let anyone wedge a cover halfway open up to conserve a minute. Security initially. Restricted space rules exist for a reason.

Outdoor interceptors under drive lanes need traffic-rated covers. If a delivery van fractures a cover, repair it instantly. An open or damaged cover is a safety hazard and an invite for surface water to flood the trap. Heavy rain events can distress trap function by watering down and cooling the contents quick. If you operate in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and bacteria products in some cases help keep lines clear in between the sink and the trap, however they do not decrease the need for pumping. In some cities, they are restricted. If you utilize them, track results. If you see grease traveling past the trap or an odd foam layer, stop and reassess.

Building kitchen culture around FOG

The most efficient programs I have seen reward FOG like inventory. Chefs speak about yield when trimming brisket and about the expense of losing fryer oil to careless purification. The same lens applies to grease trap performance. Short training hits throughout pre-shift can enhance the how and the why. Program a photo of a healthy trap beside one with a 4-inch cap. Explain that fewer pump-outs come from better plate scraping and clever fryer care. Tie a little performance perk to maintenance metrics if your culture supports it.

When personnel turn, retrain. Back-of-house turnover is genuine. A brand-new dishwashing machine may have never ever seen a strainer basket. 5 minutes of training on the first day avoids months of pain.

Remote sensing units, when they assist and when they do not

Some operators install level sensing units or FOG displays that ping a dashboard when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a gift. You get data across areas, spot outliers, and strategy routes. Sensing units work best in steady, in-ground interceptors. They have a hard time in small under-sink boxes where turbulence and temperature level shifts can spoof readings. If you add tech, keep manual checks in your routine up until you rely on the pattern. No sensor replaces a trained eye and a hand on the rod.

Preparing for the day something goes wrong

Even great programs struck snags. A pump dies on a holiday. A gasket tears and a cover will not seal. A fryer dumps by accident and overwhelms the trap. Plan now. Keep a spill set on site with absorbents, nitrile gloves, and caution tape. Post your company's emergency situation number and your account information near the service area. Train one manager per shift to authorize an after-hours grease trap cleaning if required. When you do call, be clear about gain access to instructions, lockbox codes, and any security alarms that will journey when a cover opens.

After an event, record what occurred, why, what you did, and what you will alter. Inspectors appreciate transparency and corrective action strategies. So do property owners and franchise auditors.

A brief story from the field

A community restaurant I dealt with ran a compact 750-gallon interceptor behind the structure, fed by two lines and a dish maker. For many years, they cleaned it every 16 weeks because that is what the old GM had always done. We began measuring. In the winter season, they were great at 14 to 16 weeks. In spring and summertime, with a delighted hour that leaned on fried treats and a hectic patio, they reached 25 percent around week 10. They had three little backups the previous summer season, each during storms. We transferred to a 10-week schedule April through September, 14 weeks October through March. We included sink strainers, trained on scraping, and fixed a torn gasket the hauler had actually neglected. Backups stopped. The yearly cost increase for extra cleanings had to do with what one backup had actually cost in labor and lost covers. No heroics, just better details and a service provider who did the work completely and logged it well.

Bringing it all together

A grease trap is a holding tank in service of your operation. Treat it like a piece of critical devices. Construct a measurement practice, pick a company who documents and cleans thoroughly, and match your schedule to your real FOG profile. Keep your team engaged with simple routines that reduce grease at the source. When you need aid, call a grease trap company that answers the phone, shows up with the right tools, and understands your cooking area's truth at 5 p.m. On a Friday.

There is no single calendar that fits every dining establishment. The right strategy begins with a lid raised, a rod dipped, and a conversation that connects what you cook to what your trap sees. From assessments to pump-outs, the strategies that stick are the ones you can maintain on your busiest days. If you keep that requirement, your grease trap service becomes just another smooth part of the line, and your visitors never ever have to consider it.

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

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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 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 a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.