

**Business Name:** Elite Sanitation Services

**Address:** Saucier, MS 39574

**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

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Grease control isn't glamorous. It sits under a stainless preparation table or outside behind a steel lid, capturing everything your line throws at it. Yet that box has an outsized impact on your kitchen's health, your ability to pass assessments, and your budget. The difference in between a smooth service and a late night shutdown typically boils down to how well you and your grease trap company work together, day in and day out.

I have opened days with a floor that smells like a fried-food hangover, and I have stood beside a pumper truck at 5 a.m. Viewing a tech take out a mat so thick you might flip it like a pancake. The pattern is always the same. The businesses that treat grease control as a shared obligation in between their group and a reliable grease trap service hardly ever see emergencies. The ones that punt it to "whenever it supports" pay more, waste time, and select battles with regulators they will not win.

## What lives inside the box

A grease interceptor, big or little, separates fats, oils, and grease from wastewater. The physics are basic. Warm water carries fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewage system. The trap slows the flow so the separation has time to occur. Baffles keep the grease from leaving downstream.

Even when you do everything right on the line, the trap fills. Soap does not dissolve fat. Warm water just delays the strengthening. Enzyme or additive products press grease downstream where it solidifies in your pipes or the city main. Lots of municipalities prohibit ingredients outright or need specific approval. The only safe, authorized technique is mechanical removal, suggesting full pump out, scraping the walls, washing, and disposal at a permitted facility.

When the trap is disregarded, you begin to observe useful changes before the crisis. Floor drains pipes bubble throughout rush. Prep sinks drain more gradually. There is a sweet, stale odor that intensifies after the dishwashing machines run. The cover location becomes slick, with flies that like the environment. None of these are cause to panic yet, but all of them are early warnings that your grease trap cleaning schedule and everyday practices require attention.

## **What regulators really expect**

Local codes vary, however the basics repeat throughout cities and counties.

First, the 25 percent guideline. If the combined layer of fats on the top and solids on the bottom equates to a quarter of the efficient liquid depth, the unit should be serviced. That is based upon efficiency, not a calendar. Numerous health departments construct their regular inspection concerns around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A common standard is every 30 to 90 days for interior traps. Some fast service kitchen areas pumping a great deal of fryer oil by volume need every 2 to 4 weeks. Outdoor interceptors are bigger, so you may see 60, 90, or 120 day periods, but that only works if day-to-day practices are strong and you stay under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions require a transporting manifest for each grease trap service check out. It should consist of the generator name and address, system size, date and time, overall gallons gotten rid of, location disposal center, and hauler license or permit number. Keep copies on website for one to 3 years, depending upon regional rules. Auditors wish to trace your waste from the trap to the last processor.

Fourth, discharge limits. If your town keeps track of FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limit, often in the 100 to 250 mg/L range, in some cases lower for sensitive systems. High readings can trigger surcharges, increased frequency demands, or notices of violation. The source is generally bad daily practices paired with overdue service.

Finally, enforcement. Charges are genuine. I have seen \$250 cautioning fines become \$2,500 repeat infractions and, in numerous seaside cities, temporary hangs on food permits until the concern is remedied. Cleanup expenses after an overflow, especially if it gets away to storm drains pipes, intensify the expense and generate ecological agencies. The most affordable course is preventive.

## **The anatomy of a strong partnership**

A grease trap company must be more than a contact number on a sticker. You desire a service that knows your menu, volume, plumbing layout, hours, and regional guidelines. That relationship starts with a site check out, not an estimate over the phone. A good tech will determine the interceptor, check access, inspect baffles, inquire about peak durations, and peek at the meal location to understand just how much solids load you create.

Discuss frequency, but agree that it will be validated by measured sludge and grease thickness on the first two or three services. Good companies document those measurements with a dip stick, photos, and a composed report. That lets you calibrate to the 25 percent rule rather than guessing.

Ask about disposal. Trustworthy haulers discharge to allowed grease processing facilities or wastewater plants that accept grease. Get the names of those centers and make certain they appear on your manifests. If the hauler can not provide this, keep looking.

Emergency action matters. Backups do not wait for workplace hours. Set expectations for reaction time, preferably within two to four hours for a real clog. Clarify prices for after hours, weekends, or holidays so you are not amazed when a truck shows up at 11 p.m. After a Saturday supper rush.

Insurance and training count. The team will open heavy covers, potentially work around traffic, and utilize vacuum trucks with effective pumps. They should be trained in restricted space awareness, even if they are not going into, and carry spill sets. Your service should be noted as a certificate holder on their insurance so you are alerted of any coverage lapses.

Finally, scope of work. Full service suggests total pump out of all chambers, scraping and washing walls and baffles, removing solids, and sealing the lid with a fresh gasket [septic pump and haul service](#) or sealant where required. Partial pumping, often offered as a low cost, just eliminates the top layer. It leaves heavy solids behind and shortens the time until your next backup.

## Daily preparedness starts on the line

The greatest motorists of grease build-up are plate waste and pan residue. You can slow that river of fat with constant practices that hardly include time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Use sink strainers and empty them typically. Train dish personnel to rinse with tempered water rather than blasting with scalding warm water that melts whatever and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never ever put oil into a [Jetting Services](#) sink, even when you remain in a rush at closing.

I like an easy, visible log posted near the meal area. Each shift checks 2 products: strainer condition and sink circulation. That little ritual keeps awareness high. Set that with a weekly 5 minute walkthrough by a manager who lifts the trap cover, eyeballs the grease cap, and keeps in mind any odor. If the lid requires tools or sealant, schedule a tech for a quick check instead, due to the fact that you do not want untrained staff spying a rusted cover.



Here is a brief list you can use without overcomplicating things.

- Scrape plates and pans into the trash before washing, then use sink strainers.

- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never down a drain.
- Run pre-rinse and dishwashing machines at suggested temperatures, not scalding, to prevent pressing liquefied fat through the trap.
- Note slow drains pipes or odors immediately in a log, then alert a supervisor if they persist.

## How typically needs to you set up grease trap cleaning

The right period depends upon your food, volume, and routines. A sandwich store with light cooking can frequently stretch to 90 days on an indoor trap, supplied they manage solids. A fried chicken principle running 2 banks of fryers might need 14 to 1 month. A hotel with banquet volume and irregular staffing may land at 60 days even with a large outside interceptor.

Some signals help adjust:

- If the leading layer forms a thick, firm mat that a gloved finger can not quickly stir, you are overdue.
- If you start to smell a sweet, swampy odor near the dish area after service, you remain in the gray zone.
- If the pump truck consistently eliminates a volume within 10 to 20 percent of your interceptor's ranked capability, and solids are heavy, your period is too long.

Menu modifications matter. Including a popular brief rib or fried appetizer section can move you from 60 to 45 days with no change in headcount. Seasonal hurries can do the exact same. In December, when celebrations pile up, think about a mid month service. It is less expensive than a Saturday night shutdown.

Space and gain access to drive usefulness. An under sink trap may be just 20 to 50 gallons. These small systems fill fast and can obstruct suddenly if a strainer is missing out on for a couple of days. **Septic Pumping** The truth is that lots of such traps require 14 to 30 day attention depending on use. If that cadence pressures your budget plan, buy training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the smell does not struck prep.

## What an expert grease trap service see should look like

When the crew shows up, they ought to park safely, set cones if required, and sign in with a supervisor. For interior traps, they will safeguard surrounding floors, get rid of the lid thoroughly, and take a fast measurement of grease and solids. Then they will insert the vacuum hose, get rid of all contents, and scrape the walls and baffles. Some will wash with water and vacuum once again to capture residuals. If they find a damaged baffle or missing out on gasket, they should flag it with pictures and note it on the report.

For outside interceptors, anticipate a much heavier setup. The truck will stage near the manhole, get rid of the cover areas, and follow the very same complete elimination and scraping actions. It is normal for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the cover ought to be reset square and sealed where needed, the location washed down, and any splatter controlled. Ask the tech to reveal you the grease density reading they taped, then conserve the service ticket and manifest.

If the crew only skims the leading or refuses to open several chambers, that is a warning. Interceptors frequently have different compartments for solids and FOG. Skipping a chamber leaves solids that will migrate and clog the outlet. Quality assurance here pays off in months of problem totally free operation.

## The documents that saves you throughout audits

A neat binder can turn a tense inspection into a casual chat. Keep a dedicated grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- A simple service log that lists dates, suppliers, and any corrective actions.
- A daily or weekly list with initialed entries, even if it is simply 2 line items.
- Any correspondence from your city associated to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler provides them. They show that walls are clean and baffles intact.

Retention durations vary, but one to three years is normal. If you are part of a larger brand, scan and keep digital copies too. The very best inspectors I understand value clearness and will frequently lower their examination when they see constant records.

## The genuine cost math

Most operators understand unit costs, not system expense. A standard interior trap service might cost \$200 to \$450 in numerous markets, higher in dense urban locations. Big outside interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler takes a trip far or faces tight access, expect a premium.

### Grease Trap Pumping

Compare that to the cost of a backup during peak. A plumbing professional may charge \$250 to \$600 for a cable or jetter, if the blockage is accessible. If the trap is the culprit and needs an emergency pump out, add another \$300 to \$800 after hours. If wastewater overruns into prep or guest areas, prepare for sanitizing, potential lost shifts, and, in the worst cases, remediation that quickly strikes four figures. Add the soft costs, like staff hours spent rescheduling, calming visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be peaceful yet expensive. Some towns include a month-to-month charge if your FOG releases test high, frequently in the \$50 to \$200 variety, till you show control. That accumulates over a year. You can burn the same money on three or four preventive pump outs that in fact fix the condition.

## Edge cases and judgment calls

Not every cooking area fits the standard playbook.

Under sink traps in tight areas can be uncomfortable. Ensure the plumbing technician installed a trap with a detachable lid and enough clearance for a tech to service it without taking apart half your millwork. If you can not lift the lid without moving equipment, you will pay more and service gets postponed. A little redesign or hinge set can pay for itself in a few visits.

Food trucks and kiosks deal with restrictions on water and waste holding. If you run mobile units that hook into a commissary, the commissary's interceptor takes the hit. Coordinate with them to share records, particularly if the health department inspects your mobile operation separately.

Shared interceptors in malls or multi tenant pads develop dispute. If the line surpasses limits, the property manager might pass costs to all occupants. Keep your own records tight and ask your grease trap company to document your trap condition. That method, if a surrounding tenant overlooks their system, you have proof you are not the source.

Septic systems add a twist. Grease management is a lot more crucial due to the fact that fats drift in the sewage-disposal tank and can clog the soil absorption location. Local guidelines might require both a grease interceptor and more frequent septic pumping. Make sure your hauler is authorized for both streams.

Winter weather condition causes lids to bond to their frames. A service provider who brings de icers and extra gaskets will finish the job without breaking concrete. Storm schedules also press emergency situation reaction. Strategy extra buffer time around holidays and heavy snow periods.

## **Training that sticks**

Grease control lives or passes away with your group's practices. I like to include a two minute pre shift reminder once a week. Keep it simple, like "Today, we are enjoying sink strainers. If you dump a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks speak about oil handling, other weeks about reporting sluggish drains. Commemorate when the log reveals absolutely no smell notes, since that implies the system is working.

Assign responsibility. A lead in the meal location can initial the everyday checklist. A supervisor can examine the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, take a look at the readings, and keep in mind any recommendations. If the team needs to remove an old seal whenever, schedule a repair and stop losing 20 minutes of service time per visit.

## **When the sink supports throughout the rush**

Backups occur. What matters is how controlled your response looks. Keep this easy strategy posted near the meal area.

- Stop water circulation right away at sinks and meal machines, then reroute dirty ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the component initially, clear if safe, and do not use hot water to press through.
- If the trap is interior and available, try to find overflow or lid seepage, then call your grease trap company and plumber together.
- Contain any spill with towels and a mop, sterilize affected locations, and keep food preparation zones isolated.
- Log the occurrence with time, staff on task, and actions taken, then review with your supplier to change service frequency.

This technique can save you an hour of mayhem and offers your hauler context to identify root causes. Oftentimes, the repair is not brave. It is just overdue service paired with a stopped up strainer upstream.

## **Working efficiently with inspectors**

Invite inspectors into your procedure rather than playing defense. When they get here, reveal them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have actually recently altered frequency based on determined density, point that out and reveal the report. If you had an occurrence, do not conceal it. Explain the steps you took and the adjustment you made with your grease trap service. Inspectors are trained to try to find patterns. When they see you determine, record, and correct, they relax.

# Choosing the ideal grease trap company

Price matters, but the cheapest quote that avoids half the work will cost you later on. When you veterinarian companies, look for a few telltales of professionalism. Do they carry out and tape-record pre and post measurements of grease and solids? Do they provide pictures of the interior after cleaning? Can they name the disposal facilities they use, and do those names appear on your manifests? Do they provide foreseeable scheduling with tips and a method to reschedule when your peak shifts change?

Ask for recommendations from comparable operations. A coffee shop and a high volume fryer house do not share the same issues. A service provider who keeps chicken chains working on 21 day cycles knows how to deal with heavy loads and short windows. Also, ask about include ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stay with pumping just. There is no single right answer, but it is better to understand what you are getting.

Technology assists, but substance matters more. Timestamped reports with GPS work, yet they do not replace a cleaned baffle. Still, those tools reveal you the crew arrived when they stated they did and help you match service times to your logs.

## The payoff for doing this well

When you get the rhythm right, the system fades into the background. Personnel stop discussing smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves behind a clear record. You pass inspections with minutes to spare. Many of all, your attention stays where it belongs, on guests and food.

Grease control is not brain surgery, however it does reward care and partnership. Treat your grease trap company like a teammate, not a last hope. Provide data from your flooring, request theirs from the trap, and make little modifications as your menu and seasons modification. Set that with a few non flexible habits at the sink and on the line. You will spend less, sleep much better, and avoid the kind of midnight memories no operator wants, like mopping a flooded meal pit while a pumper truck idles outside.

A cooking area that is everyday ready and compliant is not luck. It is the outcome of consistent practice, honest interaction, and a company who does the complete task every time. If your present partner is not delivering that, it deserves the effort to find one who will.

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

Elite Sanitation Services assists construction sites

Elite Sanitation Services operates in Mississippi

Elite Sanitation Services operates in Louisiana

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Elite Sanitation Services offers 24 7 availability

Elite Sanitation Services provides emergency support

Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

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/>

Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>

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?

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

### Where does Elite Sanitation Services operate?

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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?

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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?

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

### What industries does Elite Sanitation Services serve?

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?

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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?

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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?

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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.