

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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A packed breakfast shift can turn ugly in minutes when the dishwasher backs up and foul water sneaks across the floor. 9 times out of ten, the offender is an ignored grease trap. I have seen new supervisors learn this lesson the difficult way, mopping in between orders while a plumbing technician hurries to the site. The fix is basic in concept, but it demands discipline. Grease management is not attractive, yet it is among the most dependable ways to safeguard margins, prevent fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they need service, what a professional cleaning should consist of, how to pick a dependable grease trap company, and the small daily habits that keep huge 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 understand better, some volume slips down the drain. The grease trap, in some cases called a grease interceptor, sits in that path and separates the floaters from the flow.

Inside a common system, water from sinks and dishwashing machines goes into through an inlet, slows down in a chamber, and cools somewhat. Because fats and oils are less thick than water, they increase. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to change instructions, which improves separation. Cleaner water exits through an outlet tee to the sewer. The captured grease, called FOG in inspector shorthand, remains behind till an arranged pump out.

There are 2 common families. Under-sink traps are compact, often between 10 and 50 gallons, located near the preparation or meal location. They fill fast in busy cooking areas and require frequent service. Outside interceptors are bigger concrete or fiberglass tanks, anywhere from a few hundred to numerous thousand gallons, frequently buried near the building. They hold more, which extends the service interval, but they come with access, safety, and permitting considerations that under-sink units do not.

An appropriately sized and installed system includes a circulation control device to prevent rises, correctly sized tees to lessen turbulence, and secure, available covers. Faster ways weaken the whole idea. I have seen traps without circulation controls that churn like a mixer during peak dish runs. That churn presses grease downstream and defeats the separation process.

Why routine cleaning is non-negotiable

Health, security, and regulatory compliance all fulfill at the trap. When a system exceeds capacity, grease follows the water and coats downstream piping. The first sign is generally a slow drain throughout rush. Next comes smell that does not disappear with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some towns, repeat violations carry fines that injure more than a membership to a reputable grease trap service ever will.

Odors are more than a nuisance. They suggest anaerobic breakdown and the possible formation of hydrogen sulfide, which can wear away metals and develop a safety threat in enclosed spaces. Standing, oily water likewise draws in insects and reduces the life of flooring and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it included belongs to a wider fire risk 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 supervisors I appreciate deal with the trap like a walk-in fridge, something that constantly works due to the fact that it is on a strict maintenance clock.

How often must you set up cleaning

Every center is various, so blanket rules miss the mark. A beneficial criteria is the 25 percent rule used by many inspectors. When the combined density 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 practices. A fast-casual hamburger idea with 80 seats that runs seven days will typically need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious preparation and minimal frying might extend to 6 to 8 weeks. Outside interceptors serving a hotel or food hall typically land between 1 and 3 months. Catering services with seasonal spikes in some cases change schedules when weddings strike. The only truthful response is to keep track of and adjust.

Start with a brief cycle if you have no history. After a few services, evaluate the manifests and any photos your supplier took. If the system is not near 25 percent at two weeks, press it to 3, then 4, and stop when you approach that threshold. If you include a fryer bank or open for weekend brunch, tighten the interval for a couple of cycles and see how the numbers move.

Avoid false confidence. Enzyme products that appear to "absorb" grease can emulsify fats briefly, sending them farther downstream where they cool and resolidify. The trap might look cleaner, however your personal line or the municipal primary could pay the price.

What a professional grease trap cleaning must include

Not all service is created equivalent. A correct task is more than a fast skim of the leading layer. In a thorough go to, the crew will get here with a vacuum truck or portable system ideal for the trap's area. They will remove the lids with care to avoid damaging gaskets or removing bolts. Before pumping, they may determine thickness with a slotted stick or electronic probe to document conditions.

Pumping ought to be total. That implies floating grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen area, the settled layer can equal the grease cap and will not budge without agitation. The technician needs to scrape interior walls and baffles to remove sticky residue, then rinse with water to bring loosened material into the vacuum hose pipe. If the system connects to a long lateral that is susceptible to buildup, a great crew will provide to hydro jet the linking line to prevent constrictions simply outside the trap.

While the system is open, a quick evaluation pays off. Search for broken baffles, missing or brief outlet tees, jeopardized 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 indoors, look for weeping around seams and lids. Outdoors, make sure surrounding soil is graded so stormwater does not clean into the tank.

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

Documentation needs to follow. Expect a manifest that lists volume removed, disposal website, time, date, and the technician's name or signature. Many jurisdictions need the generator, not just the grease trap company, to keep these records for several years. Pictures of before and after conditions assist you show compliance during inspections.

The daily and weekly routines that make a difference

You can not outsource every piece of grease control. The best kitchen areas match a trusted grease trap service with little routines that lower load. Below is a short checklist any supervisor can implement 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 simpler than lecturing staff.
- Empty, clean, and re-seat sink strainers and floor drain baskets before each service block. A complete strainer is theater, not filtration.
- Train dish and prep personnel to use warm, not boiling, water. Very warm water can momentarily liquefy fats and push them past the separation point, then they strengthen in the line.
- Keep a simple log at the meal station. A fast preliminary every day for "strainers inspected" and "waste oil bin closed" produces responsibility without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin often discover the nearest trench drain, which beats the entire system.

These small actions lower the quantity of FOG your trap requires to deal with and typically purchase you an additional week or two between services without risk.



Choosing the ideal grease trap company

A reputable partner matters. Prices differ, but the genuine difference appears on a rainy Friday when your phone rings at 7 p.m. A reliable company is simple to reach, follows the rules, and keeps your location out of problem. When you assess alternatives, focus on the fundamentals below.

- Licensing, insurance, and disposal credentials. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and safety procedures. Professionals need to comprehend restricted space risks, lockout needs for dish pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps need portable vacuums with smell control, not a jury-rigged store vac. Outdoor interceptors need a truck with sufficient pipe and suction.
- Documentation and tips. Search for suppliers that supply digital service reports with photos, track the 25 percent rule, and send out schedule triggers before you are overdue.
- Responsiveness and after-hours capability. Emergencies do not await organization hours. Ask how they deal with nights, weekends, and vacations, and what the premium is.

Anyone can price estimate a low rate by skimming or cutting corners on disposal. That deal vaporizes when an energy fine or a backflow strikes. The best company treats your trap like crucial facilities, not a fast stop.

What it costs and how to budget

Costs track with gain access to, size, and frequency. For a little under-sink trap, anticipate a grease trap cleaning fee in the range of 100 to 250 dollars per see in lots of markets. Outdoor interceptors generally run 300 to 800 dollars, though very large tanks or challenging access can push into 4 figures. After-hours or emergency calls frequently add 25 to 50 percent. Hydro jetting the lateral, if needed, 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 photos and line jetting once annually often pencils out when compared to sporadic, last-minute calls. Align service dates with predictable peaks. If your patio opens in April, arrange an extra pump out late March, not after the first sunny Saturday wrecks your drains.

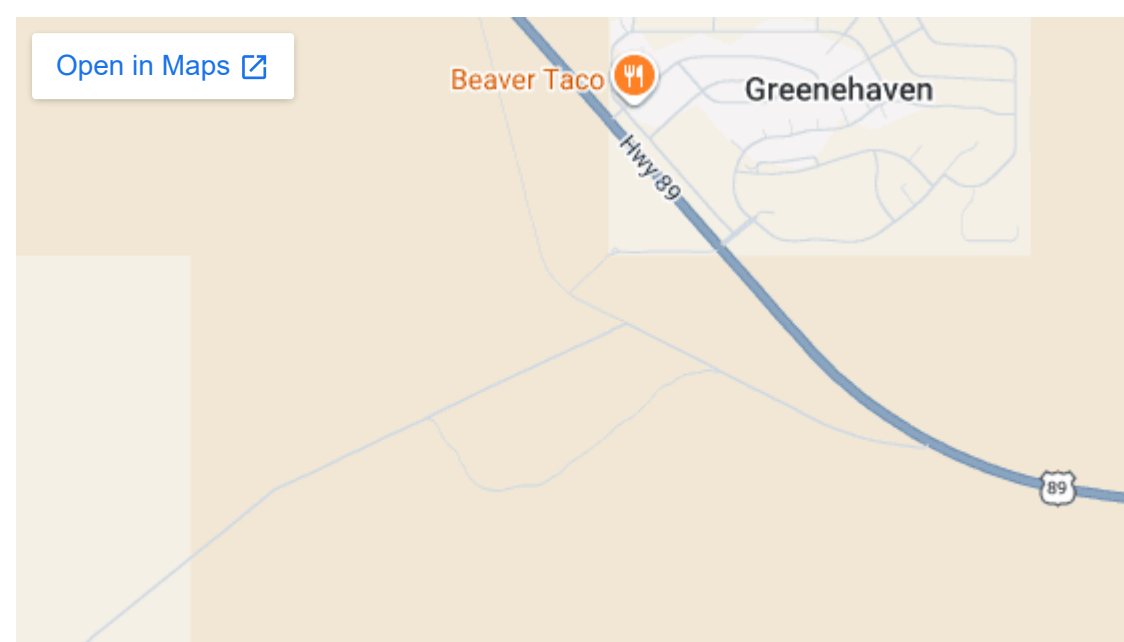
Avoid incorrect economies. Skipping one service to save 400 dollars looks wise till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer expenses, like bad evaluations and stressed out staff, hardly ever program on a spreadsheet but feel real in a tight labor market.

Staying certified without losing sleep

Regulations vary by city and county, however inspectors normally desire two things. Keep discharge listed below FOG limits, and keep records that show you attempt. Post your maintenance schedule where personnel can discover it. Keep copies of manifests for at least three years, longer if your town states so. Some locations require that a licensed grease trap company haul and deal with waste at authorized centers. Others define an optimum interval in between services despite load. Know your local guidelines. Service providers who operate in your location daily can normally brief you in ten minutes.

Sampling ports help, particularly on outdoor interceptors. They permit inspectors to test effluent without opening the primary tank. If your system does not have one, think about adding it throughout a remodelling. Some utilities charge surcharges based on FOG concentration or biochemical oxygen need. Great records will help you contest outliers.

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



Troubleshooting common problems

Odors that linger around the dish location often indicate a dry trap or a bad lid seal. After a pump out, ensure the technician refills the unit. If smells persist, examine gaskets, bolts, and any hairline cracks. A small bead of gas-tight sealant can make a huge difference on older metal lids.

Slow drains after service recommend one of 2 things. Either the outlet tee is misaligned or missing, or the linking line requires hydro jetting. I have actually likewise seen circulation restrictor orifices block with rice or vegetable matter, which starves the trap and supports sinks. A competent service technician will pull and clear the orifice plate. Do not expand the hole to "fix" the problem. That change increases velocity, lowers 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 season, grease can cake rapidly in outdoor lines. Insulating exposed areas, running a short warm water flush before opening, and ensuring doors near dish areas close well can help.



Dishwashers deserve attention. High temp machines can surge flow and temperature, which may disrupt separation in a little under-sink unit. If space permits, some cooking areas path dishwasher discharge through a devoted solids interceptor or into a slightly bigger trap to deal with surges.

The truth about ingredients and enzymes

There is a market for biological and chemical ingredients that guarantee to decrease pumping requirements. In certain regulated cases, bioaugmentation can help handle odor and enhance breakdown of recurring organics on walls. The key word is residual. Ingredients are not a replacement for physical elimination of FOG and solids. Towns frequently limit or prohibit products that emulsify grease due to the fact that they push the problem [Septic Pumping](#) into public lines. Before you trial anything, check local guidelines and coordinate with your supplier. 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 people into casual routines. Even so, moving lids, scraping interiors, and rinsing with warm water produce burn and cut dangers. Wear gloves, eye security, and closed-toe shoes. Keep degreasers off the flooring to

prevent slips. Never ever leave a lid 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 harmful gases and low oxygen levels. Entry into a tank is a restricted area job that requires training, tracking, and rescue preparation. Do not let anybody climb into a tank to obtain a dropped tool or reposition a tee. A trustworthy grease trap service will handle interior deal with proper equipment and permits.

Vehicles and tubes near loading docks can produce trip dangers and obstruct fire lanes. An excellent crew will cone off the area, run hoses securely, and coordinate timing with your shipments. If you have a valet or a line of guests close by, think about morning or late night service to avoid conflicts.

Design tweaks and smart upgrades

If you are renovating or building out a new principle, make the effort to get grease management right. Sizing matters. Use peak circulation computations, not averages. Consist of a bit of headroom for development or menu changes. Install a solids interceptor upstream of the primary trap if you prep a great deal of rice, pasta, or vegetable trimmings. That little box catches sink debris and decreases how frequently your main system fills with sludge.

Specify accessible covers that can be removed without moving equipment. On outdoor systems, plan for truck gain access to within pipe range. Long runs around corners cost time and increase smell threat. Add a sampling port and a seclusion valve if your code enables. These bits do not include much to the bill however repay throughout assessments and any future troubleshooting.

Monitors that track grease depth can help in high volume, multi-tenant homes. Cellular or Wi-Fi sensors inform you when levels approach the service threshold. The hardware has actually improved over the last few years, with much better battery life and less false positives. They will not replace an experienced tech's eye, but they can avoid a missed cycle when a manager goes on leave.

A brief case research study from a busy fry kitchen

A fried chicken idea I worked with opened a second place in a college town. Very same menu, comparable seating, but they cut the grease trap service from every 3 weeks to every six since the new shop had a somewhat larger under-sink system. Within 2 months, the dish area smelled like a dumpster on damp days and the flooring drains burped throughout the supper rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The brand-new shop had a heavier prep load, so more batter and crumbs reached the trap. The solution was easy. They set up a compact solids interceptor upstream and went back to a three week schedule. Odors disappeared, drains pipes relaxed, and they actually conserved money by avoiding 2 emergency employs the next quarter.

Bringing all of it together on a busy schedule

Grease control benefits regular. Define a service period that keeps you below the 25 percent limit. Set that with basic staff practices, a log, and a partner you can reach when it matters. Treat documents like clean walkthroughs, not documentation. When you check out service providers, focus on security, disposal transparency, and proof that they will exist on tough nights, not simply sluggish Tuesdays.



A kitchen area that plans for grease runs smoother. Guests never ever consider your trap, and that is the point. With the best grease trap service in location, you will invest less time responding and more time serving. If you have not taken a look at your schedule or manifests in a while, pull the last 3 and make 2 calls. Initially, ask your team what they see and smell throughout peak meal runs. Second, speak to your grease trap company about whether the interval, scope, and jetting cadence still fit your existing volume. A 15 minute check can prevent a really public mess and a few 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
- Elite Sanitation Services assists construction sites
- Elite Sanitation Services operates in Mississippi
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- Elite Sanitation Services maintains large inventory
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- 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?

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.