

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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Grease control isn't glamorous. It sits under a stainless prep table or outside behind a steel lid, capturing whatever your line tosses at it. Yet that box has an outsized impact on your cooking area's health, your capability to pass examinations, and your budget plan. The difference in between a smooth service and a late night shutdown typically comes down to how well you and your grease trap company work together, day in and day out.

I have actually opened days with a flooring that smells like a fried-food hangover, and I have stood next to a pumper truck at 5 a.m. Seeing a tech take out a mat so thick you could flip it like a pancake. The pattern is always the exact same. Business that treat grease control as a shared responsibility between their group and a reliable grease trap service hardly ever see emergency situations. The ones that punt it to "whenever it backs up" pay more, waste time, and choose 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 brings fat off plates and pans. That water cools, grease increases, solids settle, cleaner water exits to the sewage system. The trap slows the circulation so the separation has time to occur. Baffles keep the grease from escaping downstream.

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Hot water just postpones the solidifying. Enzyme or additive items push grease downstream where it hardens in your pipes or the city primary. Numerous municipalities ban ingredients straight-out or need explicit approval. The only safe, authorized approach is mechanical removal, meaning complete pump out, scraping the walls, rinsing, and disposal at an allowed facility.

When the trap is disregarded, you start to discover practical changes before the crisis. Flooring drains bubble throughout rush. Prep sinks drain more slowly. There is a sweet, stale odor that magnifies after the dishwashers run. The cover location ends up being slick, with flies that love the environment. None of these are cause to panic yet, but all of them are early cautions that your grease trap cleaning schedule and daily habits require attention.



What regulators actually expect

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





First, the 25 percent guideline. If the combined layer of fats on the top and solids on the bottom equals a quarter of the reliable liquid depth, the unit must be serviced. That is based on efficiency, not a calendar. Lots of health departments build their regular examination questions around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A common baseline is every 30 to 90 days for interior traps. Some fast service cooking areas pumping a lot of fryer oil by volume need every 2 to 4 weeks. Outdoor interceptors are larger, so you might see 60, 90, or 120 day periods, but that only works if daily routines are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. A lot of jurisdictions require a transporting manifest for each grease trap service visit. It needs to include the generator name and address, system size, date and time, overall gallons gotten rid of, location disposal facility, and hauler license or allow number. Keep copies on website for one to 3 years, depending on local rules. Auditors want to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your town keeps track of FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limitation, often in the 100 to 250 mg/L variety, sometimes lower for sensitive systems. High readings can set off surcharges, increased frequency needs, or notices of infraction. The origin is generally bad daily practices coupled with overdue service.

Finally, enforcement. Charges are genuine. I have actually seen \$250 warning fines become \$2,500 repeat offenses and, in numerous seaside cities, short-term hangs on food permits until the issue is remedied. Clean-up expenses after an overflow, specifically if it gets away to storm drains pipes, intensify the costs and bring in environmental agencies. The cheapest course is preventive.

The anatomy of a strong partnership

A grease trap company need to be more than a telephone number on a sticker label. You want a service that knows your menu, volume, plumbing design, hours, and regional guidelines. That relationship starts with a website go to, not a price quote over the phone. An excellent tech will determine the interceptor, check access, check baffles, inquire about peak periods, and peek at the meal location to understand just how much solids pack you create.

Discuss frequency, however agree that it will be validated by measured sludge and grease density on the very first 2 or three services. Excellent suppliers document those measurements with a dip stick, images, and a composed report. That lets you adjust to the 25 percent rule instead of guessing.

Ask about disposal. Trustworthy haulers discharge to allowed grease processing centers 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 office hours. Set expectations for action time, ideally within 2 to four hours for a true clog. Clarify prices for after hours, weekends, or holidays so you are not shocked when a truck appears at 11 p.m. After a Saturday supper rush.

Insurance and training count. The team will open heavy lids, possibly work around traffic, and utilize vacuum trucks with powerful pumps. They need to be trained in confined area awareness, even if they are not getting in, and bring spill sets. Your organization must be listed as a certificate holder on their insurance so you are alerted of any coverage lapses.

Finally, scope of work. Full service means total pump out of all chambers, scraping and rinsing walls and baffles, eliminating solids, and sealing the lid with a fresh gasket or sealant where required. Partial pumping, often provided as a low cost, only gets rid of the top layer. It leaves heavy solids behind and shortens the time until your next backup.

Daily readiness starts on the line

The most significant drivers of grease build-up are plate waste and pan residue. You can slow that river of fat with consistent routines that hardly add time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Use sink strainers and empty them frequently. Train meal staff to rinse with tempered water rather than blasting with scalding hot water that liquefies whatever and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never ever pour oil into a sink, even when you are in a rush at closing.

I like an easy, noticeable log published near the dish area. Each shift checks two items: strainer condition and sink flow. That little ritual keeps awareness high. Set that with a weekly five minute walkthrough by a manager who lifts the trap lid, eyeballs the grease cap, and keeps in mind any smell. If the lid needs tools or sealant, schedule a tech for a quick check rather, since you do not want untrained personnel spying a rusted cover.

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

- Scrape plates and pans into the garbage before rinsing, 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 ever down a drain.
- Run pre-rinse and dishwashing machines at suggested temps, not scalding, to prevent pressing melted fat through the trap.
- Note slow drains or smells instantly in a log, then alert a supervisor if they persist.

How frequently ought to you set up grease trap cleaning

The right interval depends upon your food, volume, and habits. A sandwich shop with light cooking can often extend to 90 days on an indoor trap, offered they control solids. A fried chicken concept running 2 banks of fryers may need 14 to 1 month. A hotel with banquet volume and irregular staffing may land at 60 days even with a big outside interceptor.

Some signals help calibrate:

- If the top layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.
- If you begin to smell a sweet, swampy odor near the dish location after service, you are in the gray zone.
- If the pump truck regularly removes a volume within 10 to 20 percent of your interceptor's ranked capacity, and solids are heavy, your interval is too long.

Menu modifications matter. Including a popular short rib or fried appetiser section can move you from 60 to 45 days with no modification in headcount. Seasonal hurries can do the exact same. In December, when parties pile up, think about a mid month service. It is more affordable than a Saturday night shutdown.

Space and access drive practicality. An under sink trap might be only 20 to 50 gallons. These little systems fill fast and can block all of a sudden if a strainer is missing out on for a few days. The reality is that numerous such traps require 14 to 30 day attention depending upon usage. If that cadence strains your budget, invest in training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the smell does not hit prep.

What a professional grease trap service see ought to look like

When the team shows up, they should park safely, set cones if required, and check in with a supervisor. For interior traps, they will secure surrounding floorings, remove the lid carefully, and take a quick measurement of grease and solids. Then they will place the vacuum hose pipe, remove all contents, and scrape the walls and baffles. Some will rinse with water

and vacuum once again to capture residuals. If they discover a harmed baffle or missing gasket, they ought to flag it with pictures and note it on the report.

For outside interceptors, anticipate a heavier setup. The truck will stage near the manhole, eliminate the lid sections, and follow the exact same complete elimination and scraping steps. It is typical for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the lid must be reset square and sealed where needed, the location cleaned 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 team only skims the top or declines to open numerous chambers, that is a warning. Interceptors often have separate compartments for solids and FOG. Skipping a chamber leaves solids that will move and block the outlet. Quality control here pays off in months of trouble free operation.

The paperwork that conserves you during audits

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

- Copies of all grease trap cleaning manifests with volumes removed and disposal sites.
- An easy service log that lists dates, suppliers, and any restorative actions.
- An everyday or weekly list with initialed entries, even if it is just 2 line items.
- Any correspondence from your city associated to FOG requirements, including your designated 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 3 years is common. If you belong to a larger brand name, scan and store digital copies too. The best inspectors I understand appreciate clearness and will typically minimize their scrutiny when they see consistent records.

The genuine cost math

Most operators understand unit costs, not system expense. A basic interior trap service might cost \$200 to \$450 in lots of markets, higher in dense urban areas. Big outdoor interceptors can run \$400 to \$900 depending upon size, range to truck staging, and market rates. If your hauler travels far or faces tight access, anticipate a premium.

Compare that to the cost of a backup throughout peak. A plumbing may charge \$250 to \$600 for a cable or jetter, if the obstruction is accessible. If the trap is the perpetrator and needs an emergency pump out, add another \$300 to \$800 after hours. If wastewater overflows into preparation or visitor locations, prepare for sanitizing, prospective lost shifts, and, in the worst cases, removal that easily strikes four figures. Include the soft costs, like staff hours invested rescheduling, calming guests, and cleaning after midnight. Regular service looks cheap.

Surcharges from the city can be peaceful yet expensive. Some municipalities add a monthly fee if your FOG discharges test high, typically in the \$50 to \$200 variety, until you show control. That builds up over a year. You can burn the exact same cash on 3 or 4 preventive pump outs that in fact fix the condition.

Edge cases and judgment calls

Not every cooking area fits the basic playbook.

Under sink traps in tight spaces can be uncomfortable. Make sure the plumbing professional installed a trap with a detachable lid and sufficient clearance for a tech to service it without dismantling half your millwork. If you can not raise the cover without moving devices, you will pay more and service gets postponed. A little redesign or hinge set can spend for itself in a couple of visits.

Food trucks and kiosks face constraints on water and waste holding. If you operate 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 occupant pads produce conflict. If the line exceeds limitations, the proprietor may pass costs to all occupants. Keep your own records tight and ask your grease trap company to record your trap condition. That way, if a neighboring tenant overlooks their system, you have evidence you are not the source.

Septic systems include a twist. Grease management is even more vital due to the fact that fats drift in the sewage-disposal tank and can clog the soil absorption area. Local rules might require both a grease interceptor and more frequent septic pumping. Make sure your hauler is approved for both streams.

Winter weather triggers covers to bond to their frames. A provider who brings de icers and spare gaskets will get the job done without breaking concrete. Storm schedules likewise push emergency action. Plan extra buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or dies with your team's habits. I like to consist of a two minute pre shift pointer once a week. Keep it simple, like "Today, we are seeing sink strainers. If you discard a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks discuss oil handling, other weeks about reporting sluggish drains. Commemorate when the log shows absolutely no odor notes, because that implies the system is working.

Assign accountability. A lead in the meal location can initial the day-to-day checklist. A supervisor can evaluate the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, take a look at the readings, and note any suggestions. If the crew needs to cut away an old seal every time, schedule a repair and stop squandering 20 minutes of service time per visit.

[Open in Maps](#) 

When the sink backs up during the rush

Backups happen. What matters is how regulated your response looks. Keep this simple strategy published near the dish area.

- Stop water circulation right away at sinks and dish machines, then redirect filthy ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the component initially, clear if safe, and do not use warm water to push through.
- If the trap is interior and available, look for overflow or lid seepage, then call your grease trap company and plumbing together.
- Contain any spill with towels and a mop, sanitize impacted locations, and keep food prep zones isolated.
- Log the occurrence with time, personnel on responsibility, and actions taken, then examine with your service provider to adjust service frequency.

This technique can conserve you an hour of chaos and provides your hauler context to detect root causes. In many cases, the repair is not brave. It is just overdue service paired with a clogged up strainer upstream.

Working smoothly with inspectors

Invite inspectors into your process instead of 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 just recently altered frequency based on measured

thickness, point that out and reveal the report. If you had an incident, do not hide it. Discuss the actions you took and the modification you made with your grease trap service. Inspectors are trained to try to find patterns. When they see you measure, record, and appropriate, they relax.

Choosing the ideal grease trap company

Price matters, however the cheapest quote that skips half the work will cost you later on. When you veterinarian service providers, look for a few telltales of professionalism. Do they perform and tape-record pre and post measurements of grease and solids? Do they supply pictures of the interior after cleaning? Can they call the disposal facilities they utilize, and do those names appear on your manifests? Do they provide foreseeable scheduling with tips and a method to reschedule when your peak moves change?

Ask for recommendations from similar operations. A coffeehouse and a high volume fryer house do not share the exact same problems. A service provider who keeps chicken chains working on 21 day cycles understands how to manage heavy loads and brief windows. Also, ask about add ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others adhere to pumping only. There is no single right response, but it is better to know what you are getting.

Technology helps, but compound matters more. Timestamped reports with GPS are useful, yet they do not replace a cleaned up baffle. Still, those tools show you the team arrived when they said they did and help you match service times to your logs.

The payoff for doing this well

When [Septic Pumping](#) you get the rhythm right, the system fades into the background. Staff stop talking about smells. Drains run clear. The truck appears on a foreseeable cadence, does the work, and leaves behind a clear record. You pass examinations with minutes to spare. Most of all, your attention stays where it belongs, on guests and food.

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

A kitchen area that is daily prepared and certified is not luck. It is the result of constant practice, sincere interaction, and a provider who does the complete task each time. If your existing partner is not providing 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
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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
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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 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.