

Business Name: Elite Sanitation Services

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Elite Sanitation Services

Since 2016, Elite Sanitation Services has been the premier provider for all your sanitation needs. We deliver comprehensive solutions. Our expert team ensures seamless service for events and construction sites, handling everything from septic system services to grease trap pump-outs and jetting services. We are dedicated to providing superior sanitation services with unmatched reliability and professionalism.

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Saucier, MS 39574

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A loaded brunch shift can turn awful in minutes when the dishwashing machine supports and foul water sneaks across the floor. 9 times out of ten, the culprit is a neglected grease trap. I have seen new supervisors discover this lesson the hard way, mopping between orders while a plumbing professional rushes to the site. The fix is easy in principle, however it requires discipline. Grease management is not attractive, yet it is one of the most trustworthy methods to protect margins, avoid fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how typically they need service, what a professional cleaning ought to consist of, how to select a trusted grease trap company, and the small day-to-day practices that keep huge problems off your shift log.

What a grease trap actually does

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



Inside a typical unit, water from sinks and dishwashing machines enters through an inlet, decreases in a chamber, and cools somewhat. Since fats and oils are less dense than water, they increase. Much heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter instructions, which **Septic Pumping elitesanitationservices.com** enhances separation. Cleaner water exits through an outlet tee to the sewage system. The recorded grease, called FOG in inspector shorthand, remains behind until a set up pump out.

There are two typical families. Under-sink traps are compact, often between 10 and 50 gallons, situated near the prep or dish area. They fill fast in busy kitchen areas and need frequent service. Outside interceptors are larger concrete or fiberglass tanks, anywhere from a few hundred to several thousand gallons, typically buried near the building. They hold more, which stretches the service interval, however they come with access, security, and allowing factors to consider that under-sink systems do not.

A correctly sized and installed system includes a flow control gadget to prevent rises, correctly sized tees to decrease turbulence, and protected, available covers. Shortcuts undermine the entire idea. I have actually seen traps without flow controls that churn like a blender during peak dish runs. That churn pushes grease downstream and beats the separation process.

Why regular cleaning is non-negotiable

Health, safety, and regulatory compliance all satisfy at the trap. When a system surpasses capacity, grease follows the water and coats downstream piping. The very first indication is typically a sluggish drain during 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 municipalities, repeat infractions carry fines that harm more than a subscription to a trusted grease trap service ever will.

Odors are more than a nuisance. They indicate anaerobic breakdown and the potential development of hydrogen sulfide, which can rust metals and create a security risk in enclosed areas. Standing, oily water also brings in pests and shortens the life of floor covering and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it consisted of becomes part of a broader fire threat strategy.

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

How often ought to you schedule cleaning

Every center is various, so blanket rules fizzle. A beneficial benchmark is the 25 percent guideline used by numerous inspectors. When the combined thickness of floating grease and settled solids reaches one quarter of the trap's liquid depth, performance drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and routines. A fast-casual hamburger principle with 80 seats that runs 7 days will frequently need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with mindful prep and very little frying might stretch to 6 to 8 weeks. Outside interceptors serving a hotel or food hall frequently land in between 1 and 3 months. Catering services with seasonal spikes often change schedules when wedding events strike. The only honest answer is to monitor and adjust.

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

Avoid false confidence. Enzyme items that appear to "digest" grease can emulsify fats temporarily, sending them further downstream where they cool and resolidify. The trap might look cleaner, but your private line or the community main might pay the price.

What an expert grease trap cleaning must include

Not all service is produced equal. A correct task is more than a fast skim of the leading layer. In an extensive visit, the crew will get here with a vacuum truck or portable system appropriate for the trap's place. They will remove the covers with care to avoid destructive gaskets or stripping bolts. Before pumping, they may determine density with a slotted stick or electronic probe to document conditions.

Pumping should be total. That means floating grease, settled solids, and the watery middle layer are all left. In a heavy kitchen area, the settled layer can measure up to the grease cap and will not budge without agitation. The specialist should scrape interior walls and baffles to eliminate sticky residue, then rinse with water to bring loosened product into the vacuum hose. If the system links to a long lateral that is prone to accumulation, an excellent team will use to hydro jet the linking line to prevent constraints simply outside the trap.

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

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

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

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

You can not outsource every piece of grease control. The very best cooking areas match a dependable grease trap service with little regimens that lower load. Below is a brief list any manager can carry out without exploding a shift.

- Scrape and clean pans, trays, and plates into the garbage before rinsing. A rubber spatula and a stack of deli paper near the meal pit make this much easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and floor drain baskets before each service block. A complete strainer is theater, not filtration.
- Train dish and prep staff to utilize warm, not boiling, water. Extremely hot water can momentarily liquefy fats and press them past the separation point, then they strengthen in the line.
- Keep an easy log at the meal station. A quick initial each day for "strainers inspected" and "waste oil bin closed" creates accountability without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin often find the nearby trench drain, which beats the entire system.

These little actions lower the amount of FOG your trap requires to handle and typically buy you an additional week or 2 in between services without risk.

Choosing the ideal grease trap company

A reputable partner matters. Rates vary, but the genuine distinction shows up on a rainy Friday when your phone rings at 7 p.m. A trustworthy company is simple to reach, follows the guidelines, and keeps your place out of problem. When you assess options, focus on the basics below.

- Licensing, insurance, and disposal qualifications. Ask where they take the waste and demand a sample manifest. If they are reluctant, move on.
- Proof of training and security procedures. Specialists should understand confined space dangers, lockout needs for dish pumps, and how to manage hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps need portable vacuums with smell control, not a jury-rigged shop vac. Outdoor interceptors require a truck with adequate pipe and suction.
- Documentation and pointers. Look for providers that provide digital service reports with photos, track the 25 percent guideline, and send out schedule prompts before you are overdue.

- Responsiveness and after-hours capability. Emergency situations do not wait on company hours. Ask how they handle nights, weekends, and holidays, and what the premium is.

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

What it costs and how to budget

Costs track with gain access to, size, and frequency. For a small under-sink trap, expect a grease trap cleaning fee in the variety of 100 to 250 dollars per visit in lots of markets. Outdoor interceptors generally run 300 to 800 dollars, though huge tanks or challenging gain access to can press into four figures. After-hours or emergency situation calls typically include 25 to half. Hydro jetting the lateral, if needed, tacks on another 150 to 400 dollars depending upon length and complexity.

Contracts can ***Grease Trap Pumping*** save cash if they guarantee frequency and scope. A quarterly strategy that includes inspection photos and line jetting as soon as each year often pencils out when compared to sporadic, last-minute calls. Line up service dates with predictable peaks. If your outdoor patio opens in April, schedule an additional pump out late March, not after the very first bright Saturday wrecks your drains.

Avoid incorrect economies. Skipping one service to conserve 400 dollars looks smart until a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer costs, like bad evaluations and stressed staff, seldom show on a spreadsheet however feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations vary by city and county, but inspectors typically desire two things. Keep discharge listed below FOG limitations, and keep records that show you attempt. Post your maintenance schedule where personnel can find it. Keep copies of manifests for a minimum of 3 years, longer if your town says so. Some locations need that a licensed grease trap company haul and get rid of waste at authorized centers. Others specify a maximum period in between services despite load. Know your regional guidelines. Companies who operate in your location daily can generally brief you in 10 minutes.

Sampling ports help, specifically on outdoor interceptors. They allow inspectors to evaluate effluent without opening the primary tank. If your system lacks one, consider adding it throughout a renovation. Some energies charge additional charges based upon FOG concentration or biochemical oxygen demand. Great records will assist you dispute outliers.

Train personnel on what not to pour down drains. Gray areas pop up. Stock pots with abundant 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 during it.

Troubleshooting typical problems

Odors that linger around the dish location often indicate a dry trap or a poor cover seal. After a pump out, make sure the specialist fills up the system. If smells continue, inspect gaskets, bolts, and any hairline fractures. A small bead of gas-tight sealant can make a huge difference on older metal lids.

Slow drains after service recommend one of two things. Either the outlet tee is misaligned or missing out on, or the linking line requires hydro jetting. I have likewise seen flow restrictor orifices obstruct with rice or vegetable matter, which starves the trap and backs up sinks. A qualified specialist will pull and clear the orifice plate. Do not

expand the hole to "fix" the issue. That modification increases velocity, reduces separation, and sends out grease downstream.

Recurring alarms in kept an eye on systems can stem from overuse of warm water to chase grease, enzyme use that emulsifies, or just **commercial grease trap pumping** a small trap for the current menu. If you added fryers, consider an additional solids interceptor upstream and a tighter schedule. In winter season, grease can congeal quickly in outdoor lines. Insulating exposed sections, running a brief warm water flush before opening, and guaranteeing doors near dish areas close well can help.

Dishwashers should have attention. High temp devices can spike circulation and temperature level, which may disturb separation in a little under-sink system. If space enables, some kitchens path dishwashing machine discharge through a devoted solids interceptor or into a somewhat larger trap to manage surges.

The truth about ingredients and enzymes

There is a market for biological and chemical additives that guarantee to reduce pumping needs. In specific controlled cases, bioaugmentation can help manage odor and improve breakdown of recurring organics on walls. The keyword is residual. Ingredients are not a substitute for physical elimination of FOG and solids. Municipalities often restrict or prohibit items that emulsify grease due to the fact that they push the issue into [Elite Sanitation Services Jetting Services](#) public lines. Before you trial anything, check local guidelines and coordinate with your provider. If you decide to utilize an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

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

Outdoor interceptors raise the stakes. Big tanks can consist of dangerous gases and low oxygen levels. Entry into a tank is a restricted space job that requires training, tracking, and rescue preparation. Do not let anybody climb into a tank to recover a dropped tool or reposition a tee. A reputable grease trap service will handle interior deal with proper equipment and permits.

Vehicles and pipes near packing docks can produce journey risks and block fire lanes. An excellent team will cone off the area, run hoses securely, and coordinate timing with your deliveries. If you have a valet or a line of guests close by, think about early morning or late night service to prevent conflicts.

Design tweaks and smart upgrades

If you are refurbishing or developing out a new principle, put in the time to get grease management right. Sizing matters. Use peak circulation calculations, not averages. Consist of a little bit of headroom for development or menu modifications. Install a solids interceptor upstream of the main trap if you prep a great deal of rice, pasta, or veggie trimmings. That little box catches sink debris and minimizes how frequently your main system fills with sludge.

Specify accessible lids that can be removed without moving devices. On outside systems, prepare for truck access within hose pipe range. Long terms around corners cost time and boost smell danger. Include a tasting port and

a seclusion valve if your code enables. These bits do not include much to the expense but pay back during 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 enhanced in recent years, with much better battery life and less incorrect positives. They will not replace a qualified tech's eye, but they can prevent a missed cycle when a supervisor goes on leave.

A short case study from a busy fry kitchen

A fried chicken concept I worked with opened a 2nd location in a college town. Exact same menu, comparable seating, however they cut the grease trap service from every 3 weeks to every six since the brand-new store had a slightly larger under-sink system. Within 2 months, the meal location smelled like a dumpster on damp days and the flooring drains pipes burped throughout the supper rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The new store had a much heavier preparation load, so more batter and crumbs reached the trap. The service was easy. They set up a compact solids interceptor upstream and went back to a three week schedule. Odors disappeared, drains calmed down, and they in fact saved money by preventing 2 emergency hires the next quarter.

Bringing all of it together on a hectic schedule

Grease control benefits regular. Define a service period that keeps you below the 25 percent threshold. Pair that with easy staff routines, a log, and a partner you can reach when it matters. Treat paperwork like clean walkthroughs, not documentation. When you check out suppliers, concentrate on security, disposal transparency, and evidence that they will be there on difficult nights, not just sluggish Tuesdays.

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

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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 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

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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](#)

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