

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

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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

Business Hours

- Monday through Sunday: Open 24 hours

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Grease control isn't attractive. It sits under a stainless preparation table or outside behind a steel lid, catching everything your line throws at it. Yet that box has an outsized impact on your kitchen area's health, your ability to pass inspections, and your budget plan. 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 actually opened days with a flooring that smells like a fried-food hangover, and I **Septic Pumping** have actually stood next to a pumper truck at 5 a.m. Viewing a tech take out a mat so thick you could flip it like a pancake. The pattern is constantly the exact same. The businesses that deal with grease control as a shared responsibility in 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 fights with regulators they will not win.

What lives inside the box

A grease interceptor, big or small, separates fats, oils, and grease from wastewater. The physics are fundamental. Hot 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 take place. 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 solidifying. 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 explicit approval. The only safe, authorized approach is mechanical elimination, suggesting full pump out, scraping the walls, washing, and disposal at an allowed facility.

When the trap is overlooked, you begin to observe practical modifications before the crisis. Floor drains pipes bubble throughout rush. Preparation sinks drain more slowly. There is a sweet, stagnant odor that heightens after the dishwashers run. The cover location becomes slick, with flies that like the environment. None of these are cause to panic yet, however all of them are early warnings that your grease trap cleaning schedule and daily practices require attention.

What regulators in fact expect

Local codes vary, but the fundamentals repeat across 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 efficient liquid depth, the unit should be serviced. That is based upon efficiency, not a calendar. Lots of health departments construct their regular evaluation questions around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A typical baseline is every 30 to 90 days for interior traps. Some quick 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 just works if day-to-day routines 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 hauling manifest for each grease trap service go to. It should consist of the generator name and address, unit size, date and time, overall gallons gotten rid of, location disposal center, and hauler license or allow number. Keep copies on site for one to three years, depending upon local rules. Auditors want to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your town keeps an eye on FOG concentrations at your lateral or a common line in a plaza, there will be a numerical limitation, typically in the 100 to 250 mg/L variety, sometimes lower for delicate systems. High readings can trigger surcharges, increased frequency demands, or notices of violation. The source is typically bad day-to-day practices paired with past due service.

Finally, enforcement. Charges are genuine. I have actually seen \$250 cautioning fines develop into \$2,500 repeat infractions and, in several coastal cities, momentary holds on food allows up until the concern is corrected. Cleanup expenses after an overflow, particularly if it gets away to storm drains pipes, intensify the bill and generate ecological firms. The least expensive course is preventive.

The anatomy of a strong partnership

A grease trap company ought to be more than a phone number on a sticker. You desire a service that understands your menu, volume, plumbing layout, hours, and local guidelines. That relationship begins with a website visit, not a quote over the phone. A good tech will measure the interceptor, check gain access to, check baffles, inquire about peak durations, and peek at the dish area to comprehend how much solids pack you create.

Discuss frequency, but concur that it will be validated by determined sludge and grease thickness on the very first two or three services. Great providers document those measurements with a dip stick, pictures, and a written report. That lets you calibrate to the 25 percent guideline instead of guessing.

Ask about disposal. Respectable haulers discharge to permitted grease processing centers or wastewater plants that accept grease. Get the names of those centers and be sure they appear on your manifests. If the hauler can not offer this, keep looking.

Emergency action matters. Backups do not wait on office hours. Set expectations for action time, preferably within 2 to four hours for a real clog. Clarify pricing for after hours, weekends, or vacations so you are not amazed when a truck shows up at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The team will open heavy covers, possibly work around traffic, and utilize vacuum trucks with powerful pumps. They ought to be trained in confined area awareness, even if they are not going into, and carry spill packages. Your service ought to be noted as a certificate holder on their insurance coverage so you are informed of any protection lapses.

Finally, scope of work. Complete 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 needed. Partial pumping, sometimes used as a low cost, just removes the leading layer. It leaves heavy solids behind and reduces the time until your next backup.

Daily readiness begins on the line

The greatest drivers of grease build-up are plate waste and pan residue. You can slow that river of fat with consistent habits that barely add time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Usage sink strainers and empty them frequently. Train meal staff to rinse with tempered water rather than blasting with scalding hot water that **Septic Pumping** melts everything and overwhelms the trap. Keep an identified drum for waste fryer oil, and never pour oil into a sink, even when you remain in a hurry at closing.

I like an easy, visible log posted near the dish location. Each shift checks two products: strainer condition and sink flow. That little ritual keeps awareness high. Set that with a weekly 5 minute walkthrough by a supervisor who raises the trap cover, eyeballs the grease cap, and notes any smell. If the cover needs tools or sealant, schedule a tech for a quick check rather, because you do not desire inexperienced personnel prying a rusted cover.

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

- Scrape plates and pans into the garbage before rinsing, then utilize sink strainers.

- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at suggested temperatures, not scalding, to avoid pressing melted fat through the trap.
- Note sluggish drains pipes or smells instantly in a log, then alert a manager if they persist.

How typically should you set up grease trap cleaning

The right period depends upon your food, volume, and habits. A sandwich shop with light cooking can typically stretch to 90 days on an indoor trap, provided they control solids. A fried chicken principle running two banks of fryers might need 14 to 1 month. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a big outside interceptor.

Some signals help adjust:

- If the leading 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 smell near the dish area after service, you remain in the gray zone.
- If the pump truck consistently removes a volume within 10 to 20 percent of your interceptor's ranked capacity, and solids are heavy, your period is too long.

Menu modifications matter. Adding a popular short rib or fried appetiser area can move you from 60 to 45 days with no change in headcount. Seasonal rushes can do the same. In December, when celebrations pile up, consider a mid month service. It is cheaper than a Saturday night shutdown.

Space and gain access to drive usefulness. An under sink trap might be only 20 to 50 gallons. These small units fill quickly and can obstruct suddenly if a strainer is missing out on for a few days. The reality is that many such traps require 14 to thirty days attention depending upon use. If that cadence stress your budget, invest in training and upstream controls to slow the load. Meanwhile, plan the service throughout off hours or pre open windows so the odor does not hit prep.

What an expert grease trap service visit must look like

When the team shows up, they ought to park safely, set cones if needed, and sign in with a supervisor. For interior traps, they will protect surrounding floorings, eliminate the cover carefully, and take a quick measurement of grease and solids. Then they will place the vacuum hose, remove all contents, and scrape the walls and baffles. Some will wash with water and vacuum again to capture residuals. If they discover a harmed baffle or missing gasket, they must 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 areas, and follow the same complete elimination and scraping steps. It is regular for this to take 30 to 90 minutes depending upon size, access, and condition. At the end, the cover ought to be reset square and sealed where needed, the location cleaned down, and any splatter controlled. Ask the tech to reveal you the grease thickness reading they taped, then conserve the service ticket and manifest.

If the crew just skims the leading or declines [Jetting Services Elite Sanitation Services](#) to open numerous chambers, that is a red flag. Interceptors typically have separate compartments for solids and FOG. Avoiding a chamber leaves solids that will move and clog the outlet. Quality control here settles in months of trouble totally free operation.

The paperwork that conserves you during audits

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

- Copies of all grease trap cleaning manifests with volumes removed and disposal sites.
- A basic service log that notes dates, suppliers, and any corrective actions.
- A day-to-day or weekly list with initialed entries, even if it is just two line items.
- Any correspondence from your city associated to FOG requirements, including your appointed frequency.
- Photographs of the trap interior taken quarterly, if your hauler offers them. They reveal that walls are clean and baffles intact.

Retention durations vary, however one to three years is common. If you belong to a bigger brand name, scan and store digital copies as well. The best inspectors I know value clearness and will often lower their analysis when they see consistent records.

The genuine expense math

Most operators understand system rates, not system cost. A basic interior trap service might cost \$200 to \$450 in many markets, greater in thick metropolitan areas. Big outdoor interceptors can run \$400 to \$900 depending on size, distance to truck staging, and market rates. If your hauler takes a trip far or deals with tight access, expect a premium.

Compare that to the expense of a backup throughout peak. A plumbing technician may charge \$250 to \$600 for a cable television or jetter, if the blockage is available. If the trap is the offender and needs an emergency situation pump out, include another \$300 to \$800 after hours. If wastewater overruns into preparation or guest locations, prepare for sterilizing, potential lost shifts, and, in the worst cases, remediation that quickly strikes 4 figures. Add the soft expenses, like personnel hours invested rescheduling, calming guests, and cleaning after midnight. Regular service looks cheap.



Surcharges from the city can be peaceful yet expensive. Some towns include a monthly charge if your FOG releases test high, frequently in the \$50 to \$200 range, till you show control. That builds up over a year. You can

burn the exact same cash on three or 4 preventive pump outs that actually repair the condition.

Edge cases and judgment calls

Not every cooking area fits the basic playbook.

Under sink traps in tight spaces can be awkward. Ensure the plumber installed a trap with a removable lid and adequate clearance for a tech to service it without taking apart 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 deal with restraints 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, especially if the health department examines **Jetting Services** your mobile operation separately.

Shared interceptors in shopping malls or multi tenant pads develop 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 document your trap condition. That method, if a surrounding renter 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 septic system and can clog the soil absorption area. Regional guidelines might need both a grease interceptor and more regular septic pumping. Make certain your hauler is approved for both streams.



Winter weather condition triggers lids to bond to their frames. A company who brings de icers and spare gaskets will get the job done without breaking concrete. Storm schedules also push emergency reaction. Plan additional buffer time around holidays and heavy snow periods.

Training that sticks

Grease control lives or dies with your team's routines. I like to include a two minute pre shift suggestion once a week. Keep it simple, like "Today, we are seeing sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks discuss oil handling, other weeks about reporting sluggish drains pipes. Commemorate when the log shows zero smell notes, because that indicates the system is working.

Assign responsibility. A lead in the dish location can preliminary the daily list. A supervisor can examine the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, look at

the readings, and keep in mind any suggestions. If the team needs to cut away an old seal whenever, schedule a repair and stop squandering 20 minutes of service time per visit.

When the sink supports throughout the rush

Backups take place. What matters is how regulated your response looks. Keep this simple plan published near the dish area.

- Stop water flow right away at sinks and dish makers, then reroute unclean ware to a bus tub or backup station.
- Check strainers and apparent blockages at the component first, clear if safe, and do not utilize hot water to push through.
- If the trap is interior and available, search for overflow or cover seepage, then call your grease trap company and plumbing technician together.
- Contain any spill with towels and a mop, sterilize affected areas, and keep food preparation zones isolated.
- Log the incident with time, staff on duty, and actions taken, then examine with your provider to adjust service frequency.

This method can conserve you an hour of mayhem and provides your hauler context to identify source. In a lot of cases, the repair is not brave. It is simply overdue service coupled with a clogged strainer upstream.

Working efficiently with inspectors

Invite inspectors into your process instead of playing defense. When they arrive, reveal them clear access to the trap, a clean pad or flooring around it, and your binder of records. If you have recently altered frequency based upon determined thickness, point that out and show the report. If you had an incident, do not hide it. Explain the steps you took and the adjustment you made with your grease trap service. Inspectors are trained to search for patterns. When they see you determine, record, and right, they relax.

Choosing the best grease trap company

Price matters, however the most affordable quote that avoids half the work will cost you later on. When you veterinarian suppliers, search for a couple of telltales of professionalism. Do they carry out and tape pre and post measurements of grease and solids? Do they supply photographs of the interior after cleaning? Can they name the disposal centers they utilize, and do those names appear on your manifests? Do they offer foreseeable scheduling with suggestions and a method to reschedule when your peak moves change?

Ask for recommendations from comparable operations. A cafe and a high volume fryer house do not share the same issues. A provider who keeps chicken chains operating on 21 day cycles understands how to handle heavy loads and brief windows. Likewise, ask about add ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others adhere to pumping only. There is no single right response, but it is much better to know what you are getting.

Technology assists, however compound matters more. Timestamped reports with GPS work, yet they do not change a cleaned baffle. Still, those tools show you the team arrived when they said they did and help you match service times to your logs.

The benefit for doing this well

When you get the rhythm right, the system fades into the background. Staff stop talking about smells. Drains run clear. The truck shows up on a foreseeable cadence, does the work, and leaves behind a clear record. You pass inspections with minutes to spare. Most of all, your attention remains where it belongs, on visitors and food.

Grease control is not rocket science, but it does reward care and partnership. Treat your grease trap company like a colleague, not a last option. Provide data from your floor, request theirs from the trap, and make little modifications as your menu and seasons modification. Pair that with a couple of non flexible routines at the sink and on the line. You will invest less, sleep better, and avoid the sort of midnight memories no operator desires, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen that is daily all set and certified is not luck. It is the outcome of stable practice, truthful communication, and a provider who does the complete job each time. If your current partner is not providing that, it is worth the effort to discover 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

Elite Sanitation Services is locally owned

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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?

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 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 visit to [Saucier Park Walking Trail Splash Pad](#) in Saucier property owners and event planners often arrange Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.