

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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Most visitors will never think of the line buried outside the building or the steel box under the meal station. They discover hot plates, smooth service, and a clean washroom. If any of those parts slow down, the dinner rush can fall apart within minutes. That is why a great grease trap company seems like part of your kitchen area group. The techs might appear before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not attractive, however it is definitive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the first sign may be the smell that wraps the hostess stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with grease the way they deal with food safety: a regular, not a reaction.

What a trap actually does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - together with food solids and warm water. Left uncontrolled, that mix cools and congeals inside pipes, which narrows circulation and develops blockages. An effectively sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest till a scheduled pump out.



Inspection companies are not trying to make life hard. They track FOG due to the fact that the public drain is a shared resource. Blockages send sewage into streets and basements, and the clean-up bills are not little. Many cities use a common efficiency guideline called the 25 percent threshold. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is considered out of compliance, even if flow still looks typical at your sink. That single line in an ordinance drives almost every service schedule a grease trap company proposes.

Two points deserve linking. First, compliance is determined at the trap, not just at the manhole by the curb. Second, lots of inspectors will ask for service records throughout a check. A cool binder or a digital website with manifests and images can make an evaluation last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two common systems. A small in-kitchen trap sits under or near the sink, typically in between 20 and 100 gallons. It is compact and simple to install, but it fills quickly and is easy to overload with hot water. The bigger outside gravity interceptor, which can vary from 500 to 3,000 gallons in a lot of dining establishments, sits underground near the filling dock or parking lot. It uses more retention time and forgiveness when volume spikes, however it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that determine efficiency are easy and mechanical:

- Baffles that slow circulation and make the grease layer form
- Inlet and outlet tees that set the water level and safeguard downstream piping
- Gaskets and covers that keep air out and odors in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that neglects baffles or split tees will give you a cleaned box with hidden problems. I have actually pulled tees that were held together by biofilm and luck. Change those parts during scheduled gos to, not after a backup.

A morning on the truck, and the details that keep a cooking area moving

A typical call begins early to avoid interrupting preparation. The truck draws in before personnel get here, and the tech walks the site. If it is an indoor trap, we put down floor protection and remove covers with care. If it is an outdoor interceptor, we use a cover lifter, set cones for safety, and check for gas accumulation before opening. The vacuum hose does the heavy lifting, however the genuine work is slower: scraping the sidewalls, leaving the bottom solids, and rinsing without pressing grease downstream.

On one job, a bistro with a 1,250 gallon interceptor near the alley, I saw a small balanced out fracture in the outlet tee while scraping. The water level looked fine, and flow was decent. We replaced the tee for barely more than the labor it would have handled an emergency call, then jetted the outlet line for 25 feet. The manager later on told me they used to get a random sewage system odor during breakfast as soon as a month. That smell disappeared after the tee repair. Quick swaps like that come from looking with objective, not just pumping to the billing minimum.

Before we close a lid, we measure and record 3 numbers: the leading grease layer, the settled solids layer, and the total depth of the trap. Those numbers inform you if the schedule is right or wandering. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu modify. If we see 10 percent at 60 days, we will suggest pressing to 90. This is where a great grease trap company saves cash without testing your luck.

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates commercial pretreatment to municipalities. The city or wastewater district composes a local regulation that sets the 25 percent guideline, tasting treatments, and recordkeeping. Your health department may likewise note grease control throughout a routine health inspection. On the carrying side, the transporter needs a waste hauler license and a disposal site that provides a weight ticket.

A complete paper trail looks like this:

- A service manifest with date, location, gallons got rid of, and signatures
- Photo proof of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an approved facility
- Notes on repairs, jetting, or overflowing conditions

Many dining establishments lose points not since their system stopped working, however since a binder went missing out on. I encourage supervisors to keep a hard copy log in the kitchen area workplace and a digital copy in a cloud folder. Plenty of grease trap provider now include an online website with PDF manifests and pictures. That is not a luxury, it is low-cost insurance against a rushed inspection.

Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut store might choke a steakhouse. The 5 levers that matter many are menu, volume, water temperature level, personnel behavior, and ambient conditions.

Fryers and grill-heavy menus send more FOG to the trap than a buffet. A dish maker that releases at 160 degrees can liquefy grease enough time for it to race past a small trap, then cool and set in downstream lines. A winter season cold wave can thicken grease in the parking area pipeline and surprise everyone with an abrupt slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent guideline. A 1,000 gallon interceptor with a common random sample may have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track growth at 1 inch per week, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches weekly on logs, you may stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example assists. A hotel cooking area I dealt with ran a 750 gallon interceptor at 60 day periods. Their taped layers balanced 18 percent. After they added a 2nd fryer for a hectic wedding event season, the next measurement was available in at 27 percent at day 60. We relocated to 45 days for the summer season. When events tapered, we returned to 60. The schedule followed business, not the other method around.

A fast everyday check that avoids big headaches

- Peek at the flooring sinks and trench drains for slow edges or bubbles during rinse
- Step near the indoor trap covers and sniff for sulfur or rotten egg odor
- Check the strainer baskets in the pre-rinse and mop sink, then empty and rinse them
- Note any gurgling in washroom fixtures after a huge meal cycle
- Log the meal maker rinse temperature level and keep it within spec

Three minutes with that list keeps you ahead of most issues. The minute you discover a modification in odor or noise, call your provider. Fixing an establishing restriction is cheaper than clearing a hard blockage.

Cleaning, pumping, jetting, and what comprehensive service means

Operators frequently use grease trap cleaning, pumping, and service as if they are the same thing. They overlap, but the distinctions matter.

Pumping refers to getting rid of the contents with a vacuum truck. Cleaning indicates more than pumping. It includes scraping the walls and baffles, evacuating settled solids, and washing the unit to restore capability. Service goes a step further. It includes inspection of tees and gaskets, small part replacements, and jetting brief go to keep lines clear.



Here is the trap numerous fall into. A low-cost pump-out that skims the leading and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next check out. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to document that they eliminated both the top grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not finish the job.

Hydrojetting fits. Short runs from an indoor trap to the main line benefit from a periodic scouring, specifically if the kitchen uses a trash mill. Outdoor interceptors often need jetting at the outlet, since minor soap residue and grease can coat the first length of pipe after a lid is opened. Video inspection is not mandatory on every visit, however it settles when you have a repeating slow drain with no obvious cause.

Training the cooking area group to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service in the world can not keep up if plates reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a strong waste container before cleaning. Usage sink strainers and empty them [Septic Pumping](#) into the trash, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "wash it away."

Beware of wonder enzymes that claim to consume all the grease. Some biological additives can help break down organics under a narrow set of conditions. Many simply melt grease long enough to move it downstream, where it cools and sets in a location you do not manage. If your city enables specific dosing, follow their guidance and your service provider's guidance. Never ever use caustic drain openers in a system connected to a trap. They assault gaskets, produce harmful fumes, and can drive fines if discovered during an inspection.

Small habits pay dividends. Keep the pre-rinse water hot but within the meal machine spec. Too hot and you flush melted grease past the baffles. Too cold and you accumulate solids quicker than required. Confirm that mop sinks do not bypass the trap. In older buildings, I have actually discovered a mop sink tied straight to the sanitary line. That single pipe can bring enough food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups select their minutes. The ticket printer never ever slows, and neither does the wastewater. When the floor drain burps in front of the expo, you require a partner that addresses the phone, asks the right concerns, and shows up with the right gear.

A skilled tech will ask about which drains pipes are slow, whether bathrooms are impacted, and when the last grease trap cleaning occurred. That call figures out whether to attack the indoor lines first or open the interceptor. If just the dish area is slow, we isolate and jet that run. If toilets and multiple floor drains are backing up, the blockage is most likely beyond the interceptor, so we start outside. We carry absorbent pads to control spill spread, a damp vac for indoor clean-up, and a strategy to keep critical sinks on minimal use while we work.

I recall a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had formed 30 feet down the line where a grade change created a minor sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the first quarter, and we set up a follow-up to re-slope the drooping area. Great emergency situation work purchases time, but it should constantly end with a root cause and a planned fix.

Where the waste goes, and why that matters

"Do you just discard it?" is a reasonable question that visitors often ask supervisors. The answer ought to be clear. Brown grease from interceptors is transported to an authorized facility where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, compost blends, or anaerobic food digestion, depending on regional markets. In lots of areas, a portion ends up being biodiesel. The specific portions vary because disposal infrastructure is local. An urban district with multiple renderers will achieve higher recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is used fryer oil, is better and much easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still occurs, and when the yellow oil does not reach your renderer, your invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and normal locations. A credible hauler will send you weight tickets and be transparent about end usages. That transparency belongs to compliance and part of your sustainability story to staff and guests.

Cost, agreements, and what you really buy

Pricing differs by region, but you will see a mix of per-gallon rates, flat charges by trap size, and line products for jetting or parts. Beware of plans that look too low-cost to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later. A solid contract needs to specify the scope - complete pump and clean, small scraping, examination of tees - and consist of disposal manifests. It ought to likewise define emergency situation action times and after-hours rates.

Look for small worth adds that matter. Images before and after prove the work and help you train personnel. A portal with historic depth readings lets you argue for a schedule modification backed by data. Clear notes about baffle condition or deterioration prepare your spending plan for replacements instead of surprise expenditures. Low-cost service that conceals the reality is not a bargain.

Five situations that change your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summertime patio areas or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outdoor lines and traps, specifically on overnight holds
- Staff turnover typically deteriorates scraping and strainer routines up until you retrain

Any one of those can swing a trap from 15 percent to 30 percent between gos to. A fast call to your service provider when your business changes saves you from guessing.

Special cases that require various tactics

Food trucks and kiosks share 2 constraints: small traps and minimal storage. They fill rapidly and typically move in between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In many cities, mobile units must dump at approved stations, and the commissary is on the hook for violations if a renter's practices nasty the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill in that format.

Mall food courts and multi-tenant complexes present shared traps. That means your compliance is partially tied to your next-door neighbor's practices. Property supervisors should coordinate schedules and standardize practices. A good grease trap company will deal with the residential or commercial property supervisor to assign costs fairly, frequently by proportional floor area or measured load if metering exists. When there is a shared trap, insist on detailed manifests and pictures that show the shared condition.

Hotels are special. Banquet spikes can dispose a month's worth of load into a trap over a weekend. The service is event-aware scheduling. If a hotel books a 300 person wedding event weekend with a heavy hors d'oeuvres menu, we move the service within a week after the event, not at the end of the month. Housekeeping and space service can likewise influence load in older buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants face the winter issue in reverse. A beach grill may run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar suggests. In the fall, we push it out and often winterize lines to avoid freeze-thaw damage. In very cold regions, we insulate or heat-trace vulnerable exterior lines. Ice in a vented line creates suction concerns that feel like a clog and are simply physics.

Choosing the right partner for your kitchen

When you veterinarian service providers, inquire about experience with kitchen areas like yours. A quick casual principle with a small indoor trap needs a crew that will keep service inconspicuous and fast. A multi-unit group with outdoor interceptors requires consistent reporting and foreseeable scheduling. Verify permits, insurance, and disposal partners. Demand sample manifests and images so you know what to expect.

Service quality shows up in how techs treat information. Do they determine and tape-record layers each time. Do they change worn gaskets proactively. Do they bring typical tees and baffles on the truck. Do they leave the site cleaner than they discovered it. It is not picky to ask. Kitchens operate on requirements. Your grease trap service ought to too.

A week in the life that keeps the line moving

On Monday, we hit a coffee shop with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the floor, break the cover quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, change the gasket we observed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the lids, a fast gas smell, and we open. It is 22 degrees outside, so we understand the leading layer will be company. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We swap it, jet downstream 20 feet, and record 20 percent before, 0 percent after. The chef comes by, we chat about their new bone marrow appetiser, and I suggest moving from 90 days to 75 for winter. He values the mathematics behind it and indications the manifest.

Friday night, a pizza location we do not service employs a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk contracts. We appear, ask the quick questions, and find their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next early morning asking to establish a regular route. Not because we were the most inexpensive, however due to the fact that we worked like part of their team.

That rhythm is the backbone. Quiet, early, thorough service most days. Calm, decisive action on the bad days. Honest reporting all the time.

The small choices that amount to smooth service

A reputable grease trap company earns trust by erasing drama. They adjust schedules to match your menu, teach staff basic habits that keep pipes clear, and file work in a manner in which satisfies inspectors without burning your time. They know that a clean trap is not the objective - a ready kitchen area is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, start with a site walk. Map your lines, find every trap and sample port, and talk through your busiest periods. Request a very first quarter on a conservative schedule and track layer growth with each visit. Evaluation that data and tune the interval. Train brand-new staff on scraping and straining as soon as they find out the meal maker. Keep your manifests in two locations, one on paper, one digital. Simple, consistent actions work.



Restaurants trade in minutes, not minutes. A line that never ever slows saves more than repair expenses. It saves the visitor experience. Which is what the best partner, the one who deals with grease as seriously as you deal with mise en location, provides with every quiet visit.

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

Elite Sanitation Services is locally operated

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

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.