

**Business Name:** Elite Sanitation Services

**Address:** Saucier, MS 39574

**Phone:** (228) 297-4850

## 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 guests will never think of the line buried outside the structure or the steel box under the meal station. They discover warmers, smooth service, and a clean toilet. If any of those parts decrease, the dinner rush can collapse within minutes. That is why a good grease trap company feels 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 glamorous, however it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it wrong, and the very first sign may be the odor that wraps the hostess stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they deal with grease the method they treat food safety: a regular, not a reaction.

## What a trap really does, and what regulators care about

Every commercial cooking area produces FOG - fats, oils, and grease - together with food solids and hot water. Left untreated, that mix cools and congeals inside pipes, which narrows circulation and produces blockages. An appropriately sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the sewage system while the trap holds the rest up until a set up pump out.

Inspection agencies are not attempting to make life hard. They track FOG due to the fact that the general public sewer is a shared resource. Clogs send sewage into streets and basements, and the cleanup expenses are not little. Most cities use a typical efficiency rule called the 25 percent threshold. If the combined grease and solids inside your trap exceed 25 percent of its depth, the trap is considered out of compliance, even if circulation still looks regular at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points deserve connecting. First, compliance is determined at the trap, not simply at the manhole by the curb. Second, many inspectors will request service records during a check. A neat binder or a digital website with manifests and images can make an evaluation last 5 minutes instead of fifty.

## **Traps, interceptors, and the parts that matter**

There are 2 typical systems. A little in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and easy to install, but it fills rapidly and is easy to overload with warm water. The bigger outdoor gravity interceptor, which can range from 500 to 3,000 gallons in a lot of dining establishments, sits underground near the filling dock or car park. It uses more retention time and forgiveness when volume spikes, but it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that identify performance 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 lids that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that neglects baffles or split tees will provide you a cleaned up box with concealed issues. I have pulled tees that were held together by biofilm and luck. Change those parts throughout set up sees, not after a backup.

## **An early morning on the truck, and the information that keep a kitchen area moving**

A normal call starts early to prevent interrupting prep. The truck draws in before personnel show up, and the tech walks the website. If it is an indoor trap, we put down floor protection and get rid of lids with care. If it is an outside interceptor, we use a cover lifter, set cones for safety, and check for gas buildup before opening. The vacuum pipe does the heavy lifting, but the real work is slower: scraping the sidewalls, leaving the bottom solids, and rinsing without pushing grease downstream.

On one task, a bistro with a 1,250 gallon interceptor near the alley, I discovered a little offset fracture in the outlet tee while scraping. The water level looked fine, and circulation was decent. We changed the tee for hardly more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later on informed me they used to get a random sewage system odor throughout brunch once a month. That smell vanished after the tee repair. Quick swaps like that originated from looking with intention, not just pumping to the invoice minimum.

Before we close a cover, we measure and record three numbers: the top grease layer, the settled solids layer, and the total depth of the trap. Those numbers inform you if the schedule is right or drifting. If we see 27 percent on a 90 day cycle, we will recommend a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will recommend pressing to 90. This is where an excellent grease trap company saves money without testing your luck.

## **The compliance web, simplified**

Multiple agencies touch FOG. At the top, the EPA delegates commercial pretreatment to municipalities. The city or wastewater district writes a regional ordinance that sets the 25 percent guideline, sampling treatments, and

recordkeeping. Your health department might also note grease control during a regular health examination. On the hauling side, the transporter needs a waste hauler authorization and a disposal website that releases a weight ticket.

A total paper trail appears like this:

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

Many dining establishments lose points not because their system failed, but since a binder went missing out on. I advise supervisors to keep a hard copy log in the kitchen workplace and a digital copy in a cloud folder. Plenty of grease trap provider now consist of an online portal with PDF manifests and images. That is not a high-end, it is inexpensive insurance coverage against a rushed inspection.

## Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut store may choke a steakhouse. The 5 levers that matter most are menu, volume, water temperature level, staff habits, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a salad bar. A meal machine that discharges at 160 degrees can melt grease enough time for it to race past a little trap, then cool and set in downstream lines. A winter season cold wave can thicken grease in the parking area pipe and surprise everybody with a sudden sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent rule. A [Grease Trap Pumping](#) 1,000 gallon interceptor with a typical random sample might have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch each week, you will hit 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches per week on logs, you may stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu modification, do not wait to adjust.



A real-world example assists. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day intervals. Their recorded layers averaged 18 percent. After they added a 2nd fryer for a busy wedding event season, the next measurement came in at 27 percent at day 60. We transferred to 45 days for the summer season. When events tapered, we returned to 60. The schedule followed business, **Septic Pumping** not the other way around.

## A quick day-to-day check that prevents big headaches

- Peek at the flooring sinks and trench drains for sluggish edges or bubbles throughout rinse
- Step near the indoor trap covers and smell 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 bathroom fixtures after a big dish cycle
- Log the dish maker rinse temperature level and keep it within spec

Three minutes with that list keeps you ahead of a lot of issues. The moment you notice a modification in odor or noise, call your supplier. Fixing a developing constraint is more affordable than clearing a hard blockage.

## Cleaning, pumping, jetting, and what thorough service means

Operators typically use grease trap cleaning, pumping, and service as if they are the exact same thing. They overlap, however 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 system to restore capacity. Service goes a step even more. It includes inspection of tees and gaskets, small part replacements, and jetting brief go to keep lines clear.

Here is the trap many fall into. A cheap pump-out that skims the top 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 visit. 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 not show you a clear water level before closing the lid, they did not finish the job.

Hydrojetting has its place. Short runs from an indoor trap to the main line gain from an occasional searching, especially if the kitchen area utilizes a garbage mill. Outside interceptors typically require jetting at the outlet, considering that small soap scum and grease can coat the first length of pipe after a lid is opened. Video assessment is not compulsory on every go to, but it pays off when you have a repeating sluggish drain without any obvious cause.

## Training the kitchen area team to help 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 arrive at the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a strong waste container before cleaning. Use sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "clean it away."

Beware of wonder enzymes that declare to eat all the grease. Some biological ingredients can assist break down organics under a narrow set of conditions. Lots of merely melt grease enough time to move it downstream, where it cools and embeds in a location you do not manage. If your city enables particular dosing, follow their

guidance and your company's suggestions. Never ever use caustic drain openers in a system connected to a trap. They attack gaskets, produce hazardous fumes, and can drive fines if discovered during an inspection.

Small routines pay dividends. Keep the pre-rinse water hot but within the dish maker specification. Too hot and you flush melted grease past the baffles. Too cold and you accumulate solids faster than required. Validate that mop sinks do not bypass the trap. In older buildings, I have actually found a mop sink tied directly to the hygienic line. That single pipe can bring adequate food slurry to tip an interceptor out of compliance.

## Handling after-hours emergencies without drama

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

An experienced tech will ask about which drains are sluggish, whether washrooms are impacted, and when the last grease trap cleaning happened. That call determines whether to attack the indoor lines first or open the interceptor. If just the meal location is sluggish, we separate and jet that run. If restrooms and numerous flooring drains are supporting, the blockage is likely beyond the interceptor, so we begin outdoors. We carry absorbent pads to control spill spread, a damp vac for indoor clean-up, and a strategy to keep critical sinks on limited use while we work.

I remember a Friday service at a sports bar where the main 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 [Septic Pumping Elite Sanitation Services](#) modification developed a minor droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen ran reduced rinse cycles for the first quarter, and we set up a follow-up to re-slope the drooping area. Excellent emergency work purchases time, but it should constantly end with a root cause and a prepared fix.

## Where the waste goes, and why that matters

"Do you just dispose it?" is a fair concern that guests in some cases ask supervisors. The answer needs to be clear. Brown grease from interceptors is carried to an approved center where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, garden compost blends, or anaerobic food digestion, depending upon local markets. In numerous locations, a part becomes biodiesel. The specific portions vary because disposal infrastructure is local. A city district with several renderers will attain higher recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is utilized fryer oil, is more valuable and simpler to recycle than brown grease. Keep those containers locked and tracked. Grease theft still happens, 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 destinations. A trustworthy hauler will send you weight tickets and be transparent about end usages. That transparency belongs to compliance and part of your sustainability narrative to staff and guests.

## Cost, contracts, and what you really buy

Pricing differs by region, however you will see a mix of per-gallon rates, flat charges by trap size, and line items for jetting or parts. Beware of strategies that look too inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later on. A strong agreement needs to mention the scope

- complete pump and clean, minor scraping, inspection of tees - and include disposal manifests. It needs to also define emergency situation action times and after-hours rates.

Look for little value includes that matter. Pictures before and after show the work and help you train staff. A portal with historic depth readings lets you argue for a schedule change backed by information. Clear notes about baffle condition or deterioration prepare your budget for replacements rather of surprise costs. Low-cost service that hides the fact is not a bargain.

## **Five scenarios that change your schedule**

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer patio areas or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather thickens grease in outside lines and traps, particularly on over night holds
- Staff turnover frequently wears down scraping and strainer habits till you retrain

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

## **Special cases that call for different tactics**

Food trucks and kiosks share 2 restrictions: tiny traps and limited storage. They fill quickly and typically move in between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In lots of cities, mobile units should discard at approved stations, and the commissary is on the hook for infractions if an occupant's practices foul 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 because format.

Mall food courts and multi-tenant complexes introduce shared traps. That implies your compliance is partly connected to your neighbor's habits. Home managers need to coordinate schedules and standardize practices. A great grease trap company will deal with the home manager to assign expenses relatively, typically by proportional flooring space or measured load if metering exists. When there is a shared trap, insist on detailed manifests and pictures that reveal the shared condition.

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



Seasonal dining establishments face the winter issue in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar recommends. In the fall, we press it out and often winterize lines to prevent freeze-thaw damage. In very cold regions, we insulate or heat-trace vulnerable outside lines. Ice in a vented line produces suction concerns that feel like an obstruction and are just physics.

## Choosing the best partner for your kitchen

When you vet service providers, inquire about experience with cooking areas like yours. A quick casual idea with a small indoor trap needs a crew that will keep service inconspicuous and quick. A multi-unit group with outdoor interceptors needs consistent reporting and foreseeable scheduling. Validate licenses, insurance coverage, and disposal partners. Demand sample manifests and images so you understand what to expect.

Service quality shows up in how techs treat details. Do they determine and tape layers whenever. Do they replace used gaskets proactively. Do they carry common tees and baffles on the truck. Do they leave the site cleaner than they found it. It is not picky to ask. Kitchens run on standards. Your grease trap service ought to too.

## A week in the life that keeps the line moving

On Monday, we hit a cafe with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the flooring, crack the lid silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, replace the gasket we noticed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never ever paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the lids, a fast gas smell, and we open. It is 22 degrees outside, so we know the top 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 switch it, jet downstream 20 feet, and record 20 percent before, 0 percent after. The chef comes over, we chat about their new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter. He appreciates the math behind it and indications the manifest.

Friday night, a pizza place we [Septic Pumping](#) do not service hires a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We show up, ask the quick questions, and find their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next morning asking to set up a routine route. Not since we were the most affordable, 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 response on the bad days. Sincere reporting all the time.

## **The small choices that amount to smooth service**

A trustworthy grease trap company earns trust by erasing drama. They change schedules to match your menu, teach staff basic practices that keep pipes clear, and file operate in a manner in which satisfies inspectors without burning your time. They know that a clean trap is not the objective - an all set kitchen 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, locate every trap and sample port, and talk through your busiest periods. Request a first quarter on a conservative schedule and track layer development with each visit. Review that information and tune the interval. Train new personnel on scraping and straining as soon as they find out the meal machine. Keep your manifests in 2 places, one on paper, one digital. Easy, consistent steps work.

Restaurants trade in moments, not minutes. A line that never slows saves more than repair expenses. It saves the visitor experience. And that is what the right partner, the one who deals with grease as seriously as you deal with mise en place, provides with every peaceful 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

Elite Sanitation Services was awarded Best Jetting Services 2026

## **People Also Ask about Elite Sanitation Services**

### **What services does Elite Sanitation Services provide?**

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Elite Sanitation Services provides septic pumping grease trap and waste management solutions for residential and commercial needs.

### **Where does Elite Sanitation Services operate?**

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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?**

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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?**

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Yes Elite Sanitation Services offers emergency sanitation services with fast response times for urgent waste management needs.

### **What industries does Elite Sanitation Services serve?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?

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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?

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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.