

Business Name: Elite Sanitation Services

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Elite Sanitation Services

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

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Saucier, MS 39574

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Grease management is not glamorous, however it may be the most important back-of-house routine your cooking area develops. When a dining-room is complete and tickets are flying, the last thing you require is a slow sink, a sour odor drifting through the pass, or a health inspector requesting maintenance logs you do not have. A well run grease trap program prevents blocked lines, keeps you on the best side of regional codes, reduces emergencies, and conserves money you would otherwise spend on corrective plumbing.

I have opened restaurants the old made way, with a taped floor plan and a head filled with hope, and I have actually been in the mechanical room on a holiday weekend while a dish pit supported. The distinction in between those 2 nights came down to a few useful options made months earlier. This guide covers what I have seen work throughout quick-service counters, full service cooking areas, commissaries, and bakery plants: how grease traps function, how often they actually require service, what an expert grease trap company does, and what your group can handle in house.

What a grease trap truly does

Kitchen wastewater carries a mix of fats, oils, and grease, generally shortened to FOG. Hot water and detergents can keep FOG suspended for a brief time, however as the water cools, grease separates and drifts. A grease trap or interceptor is a settling device in the drain line that slows the circulation, offers FOG time to increase, and catches it so cleaner water passes downstream. The goal is simple: keep FOG out of your drains and the municipal sewage system, where it causes clogs and fines.

Small indoor traps are typically passive gadgets under a sink or floor drain. Larger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit between the structure and the municipal tie-in. Both have baffles that control circulation and avoid grease from escaping downstream. When grease collects past a threshold, efficiency drops

sharply. The trap begins pressing grease into your lines, and you get what every cooking area supervisor dreads: a backup at peak hour.

There is an easy guideline that many codes accept. When the combined grease and solids volume reaches 25 percent of the trap's working volume, it is time to pump and clean. I have seen kitchens extend past that mark believing they were saving cash, then pay a numerous of the cost savings to a plumbing professional on a Saturday night.

Codes set the floor, not the ceiling

Requirements vary by city and county, but the pattern corresponds. Local pretreatment regulations prohibit discharging oil and grease above a set limit, typically 100 to 250 mg/L at the tasting point. They require setup of a properly sized grease trap or interceptor and anticipate documents of routine maintenance. Some jurisdictions need manifest slips for each pump out, kept site for 2 to 3 years.

Do not rely only on a permit strategy evaluate from years earlier. If you are altering menu volume, adding a tilt frying pan, or moving to a commissary model, validate whether your present device still fits the load. Regulators appreciate your real discharge, not what once worked for a smaller sized line. I have actually had inspectors accept a 90 day frequency on paper, then ask for a 60 day schedule when a compliance sample returned oily after a seasonal menu included more fried items.

Two practical actions make evaluations smoother. Initially, keep a binder or digital folder with your maintenance logs, waste manifests, and the trap's as-built or spec sheet. Second, mark the interceptor covers and make certain personnel understand where they are. An inspector who can verify records and access the gadget rapidly is an inspector who moves on quickly.

Sizing and load: get this incorrect and you chase after problems

The right size depends upon fixture flow rates and cooking load. A small bakery with a three-compartment sink and minimal fryers can get by with a compact under-sink unit. A sit-down restaurant with a busy meal machine, preparation sinks, and a fryer bank typically needs a larger in-line trap or an outside interceptor. Commissaries and food halls that serve several ideas almost always require a large outside unit.

Undersized traps fill too quick, so even with frequent pumping they throw grease past the baffles. Extra-large units can go anaerobic and turn septic if you do not move enough water through them, particularly in seasonal operations. If you acquired a site and do not understand the sizing, an excellent grease trap service provider can measure measurements, quote volume, and recommend based on your ticket counts and equipment list. That ten minute conversation often saves months of frustration.

I like to compute anticipated loading in pounds each week using purchase logs for oil and butter, then peace of mind check the number against trap volume and turnover. If you are going through 200 pounds of frying oil weekly and your under-sink system is 20 gallons, a monthly schedule is not realistic. You will remain in there every 2 to 3 weeks or you will be handling callbacks and line clogs.

What an expert grease trap company in fact does

Good suppliers do more than vacuum a tank. They provide a complete grease trap service that restores capability, files disposal, and helps you avoid repeat issues. Expect a proper pump out to include more than a fast skim.

Here is a basic step-by-step of a comprehensive service carried out by a reliable grease trap company:

1. Locate and expose the trap or interceptor covers, aerate if essential, and verify safe conditions for entry. Outdoor tanks are restricted areas, so qualified techs utilize gas displays and follow security procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading is useful for tracking fill rates and adjusting frequency.
3. Pump out all contents, not just the grease cap, then scrape and clean down walls, baffles, and the cover to remove stuck product. Techs will likewise remove and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural integrity. Keep in mind cracks, missing out on tees, wore away hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to bring back the hydraulic seal, and supply a manifest that lists volumes, disposal website, and any repair recommendations.

If your supplier can not explain their process or dislikes water refill since it includes time, you will end up with odor grievances and poor separation. Water becomes part of the system. A trap returned to service empty ends up being a stink box.

How often should you pump and clean

The calendar response is simple to price quote and often wrong in practice. Numerous cooking areas succeed on a 30 to 60 day period for little indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue concepts trend much shorter. Sushi and salad heavy menus pattern longer. The trap does not care what a design template states, it cares just how much grease it receives.

Use the 25 percent guideline as a measuring stick for the very first few cycles. Ask your grease trap company to tape-record pre-pump levels for the very first three services. If you hit 25 percent before your scheduled date, reduce the interval. If you are regularly below 15 percent, you can likely extend by a couple of weeks. The best schedule spends for itself with fewer emergencies and longer drain life.

Watch for seasonal swings. College town? Expect a quiet summer and a spike in September. Beach destination? Inverted pattern. Caterers and food trucks that use a commissary kitchen will fill traps in bursts around occasion seasons. Construct the rhythm around the calendar you actually live.

The distinction between traps and interceptors

People use the terms interchangeably, however the devices act in a different way. A compact in-line trap might have a working volume determined in 10s of gallons. It fills quickly, is available, and can be cleaned up without heavy devices. An outdoor interceptor holds hundreds to countless gallons, records a lot of load, and needs a pump truck to service.

I have seen staff try to repair a sluggish interceptor by overusing emulsifying detergents upstream. It looks like a quick win due to the fact that sinks begin to stream. The grease is not gone. It moved deeper into the line and can establish downstream where it is far more difficult to reach. The best repair was a proper pump out and a frank discuss cooking area practices.

Kitchen practices that make grease traps work better

The most inexpensive way to maintain a trap is to slow the quantity of FOG you send into it. A few front-line routines add up. Scrape plates and pans into the trash before cleaning. Use sink strainers and empty them often.

Train personnel not to dispose fryer oil into sinks, ever. Maintain your dishwashing machine and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep an identified drum or carry in the getting location for used fryer oil and deal with a recycler. Your grease trap company might even collaborate recycling and credit you a few cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a routine crutch. They can warm and liquefy grease short-term, then let it re-solidify farther down. Enzyme and bacteria additives are struck or miss. In little traps with stable circulation they can help in reducing residue, but they are not a substitute for mechanical elimination. If you want to attempt them, do it together with determined pumping intervals and inspect lead to your logs.

Simple front-of-house checks that prevent back-of-house headaches

A manager's walkthrough can find small problems before they become service calls. You do not require to open covers or get dirty, just keep your senses on.

- A brand-new sour or rotten egg odor in the meal location typically indicates a dry trap, missing gasket, or cover not seated after a current service.
- Slow drains pipes at multiple components hint at downstream accumulation, not just a regional sink clog. Call your vendor before a busy weekend.
- Gurgling sounds when a dishwasher disposes might imply the outlet tee is loose or missing. That can press grease downstream.
- Grease shine at a car park cleanout suggests the interceptor is unpaid or a baffle has failed.

Note patterns and pass them to your grease trap cleaning supplier with dates and times. Good notes shorten diagnostic time.

What a good maintenance log looks like

A paper log on a clipboard near the supervisor's workplace works fine, as long as it is utilized. A spreadsheet or app is even much better if you run numerous places. Each entry must note the date, supplier, pre-pump grease portion if available, volume got rid of for large interceptors, disposal manifest number, and any concerns discovered. I like a basic notes field to capture what line cooks observed that week. That scrap of context typically describes why fill rate surged, such as a catering push or a fryer leak.

When you bid out services, vendors who ask for your past 2 to 3 cycles of logs are most likely to set a truthful schedule. Vendors who quote a rock-bottom rate without seeing your operation typically make it up in trip adders and emergency fees.

Choosing the right grease trap company

Price matters, however a low sticker label can cost more in the long run if you see repeat clogs or bad documents. Look for a track record in your city, proof of disposal at allowed centers, and specialists who comprehend both indoor traps and outside interceptors. Ask whether their grease trap service consists of complete pump out, baffle cleaning, water refill, and a post-service checklist. Insurance and security certifications are nonnegotiable if they will service large outdoor tanks.

Ask about action times for emergency situations. A vendor with a night and weekend truck is worth a modest premium when you lose a Saturday to a backup. If your building has tight access, verify their pipe length and whether they can service from the street without blocking your entire lot. City inspectors tend to understand the

trusted operators. Without calling names, I have had more consistent experiences with companies that buy tech training and path planning than with outfits that deal with grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect small indoor trap cleanings to run in the series of 100 to 300 dollars per visit depending upon area, access, and frequency. Large outdoor interceptors differ widely, typically 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping charges at the disposal center. Travel distance, after-hours service, and hard gain access to can add surcharges.

If a quote appears too excellent, examine what is included. I when examined a location that paid for an inexpensive skim service. The vendor got rid of the floating grease layer however left the settled solids and did not clean baffles. The trap hit the 25 percent limit in 2 weeks anyhow, and downstream lines kept plugging. The greater priced supplier who did a full service every 6 weeks in fact cost less over the quarter when you factored in avoided plumbing calls.

Repairs and when to replace

Traps and interceptors are simple devices, but parts do wear. Gaskets on indoor units dry and fracture, triggering smells. Baffle tees can dislodge and rattle loose. Outdoor concrete tanks can establish cracks, and steel covers corrode. An excellent specialist will flag small concerns before they escalate. Replacing a gasket or a tee is a modest cost and a simple add-on to a scheduled service. Changing a failed interceptor is a capital project with permits and website work. Do not put off little repairs if you want to avoid big ones.

I have actually [Elite Sanitation Services Grease Trap Pumping](#) also seen old traps set up backward, with inlet and outlet reversed. Signs consist of turbulence, continuous odors, and bad separation no matter how often you clean. A quick evaluation and re-pipe fixed what had looked like a curse.

Special cases: food trucks, ghost kitchen areas, and seasonal venues

Mobile units and ghost cooking areas toss curveballs. Food trucks often count on commissary cooking areas for wastewater disposal. Make sure the commissary's trap can manage the bursts of flow when several trucks return simultaneously. Stagger dump times if required. Ghost kitchen areas load numerous high-output menus into compact footprints, which can overwhelm a little shared trap. In those spaces, a greater service frequency and strict pre-scrape policies are the only method to stay ahead.

Seasonal locations, from ballparks to ski resorts, live through feast and starvation. In the off season, traps can go septic if left idle. Set up a pump out before shutdown, refill with water, and plan an early season service before the very first rush. A little dosage of authorized deodorizer after cleaning can help during long idle periods, however consult your supplier to avoid chemicals that hurt downstream treatment plants.

Odor control without gimmicks

Most trap smells trace to among 3 causes: a dry trap without a water seal, decaying solids because the pump-out period is too long, or a bad gasket. Fix the origin first. Water refill after service is necessary for indoor traps. On outside interceptors, ensure lids seat well and vents are clear. Activated carbon filters on vents can assist near patios, however they are a bandage. If you smell sulfur, check for a missing out on or split cleanout cap.

Avoid pouring bleach into a trap. It will eliminate valuable germs downstream and can develop hazardous gases in restricted spaces. If you must ventilate, use items created for grease systems in modest quantities and as part of a schedule that moves product out regularly.

What takes place to the grease after pump out

This is not just trivia. Regulators ask, and your guests care. Pumped product gets transported to allowed centers. There, FOG is separated and can be processed into biofuel feedstock or used in anaerobic food digestion to develop biogas. The staying water is treated. Your manifest files that chain. Work with a vendor that manages waste properly and can describe their disposal path. If a cost is drastically lower than competitors, worry about where the waste is going.

Recycled fryer oil is a various stream, typically collected in a devoted container, not from the trap. Keeping those streams separate is better for your wallet and the environment. Some recyclers offer refunds for clean yellow grease. Trap waste, packed with food solids and water, expenses money to process.

Training the group without overcomplicating it

New hires must find out three fundamentals on the first day. Scrape food into the trash before the sink. Never pour fry oil down a drain. Report slow drains and smells to a supervisor immediately. That is it. If you embed those habits and hang an easy indication near the meal pit, your grease trap will currently lead the average.

Managers need to know the service schedule, where the trap or interceptor is located, and how to check out the last manifest. A five minute huddle before a hectic season goes a long way. I like to set calendar suggestions a week before each set up service to verify access with the supplier, clear parked cars and trucks from interceptor lids, and prep personnel that a tech will be on site.



A fast manager's list for the week

- Look over the maintenance log and verify the next grease trap cleaning date is on the calendar.

- Walk the dish area and the interceptor covers outdoors, looking for new odors or standing water.
- Verify strainers are in place at sinks which staff are scraping plates before washing.
- Confirm the utilized oil container is not overrunning and covers are safe to discourage pests.
- If you had a menu shift or a huge catering push, flag it in the log so your grease trap company can adjust frequency if needed.

Keep it easy, keep it consistent, and the system will treat you well.

Emergencies happen, here is how to limit the damage

If you get a backup, separate the area, stop the dishwasher, and keep solids out of the flood. Do not begin disposing chemicals into the sink. Call your grease trap provider and your plumbing professional. If you have an outdoor interceptor, clear access to the covers so a pump truck can reach them. Keep the health department number helpful in case you need guidance on cleanup standards for sanitary backflows.

After the immediate crisis, do a short postmortem. Check the log for last service date, ask the supplier what they discovered, and adjust your schedule or routines. Emergencies are costly teachers. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and completely workable with a smart regimen. Choose a certified grease trap company that documents their work. Set a service interval based upon your real load, not a guess. Keep simple logs and train the fundamentals. Watch for little signs and fix little problems before they grow out of control. Do those couple of things dependably and you will keep sinks streaming, inspectors delighted, and weekend service on track.

Nobody opens a restaurant since they love baffles and manifests. Yet the locations that last reward these details with respect. When the dish pit hums, the line sings, and you are not thinking of what occurs under the floor, that is the quiet benefit of a grease trap program that works.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

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Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228) 297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228) 297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

After dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.