

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 attractive, however it might be the most essential back-of-house routine your cooking area develops. When a dining-room is full and tickets are flying, the last thing you require is a sluggish sink, a sour smell drifting through the pass, or a health inspector requesting for maintenance logs you do not have. A well run grease trap program avoids clogged lines, keeps you on the ideal side of local codes, lowers emergency situations, and conserves cash you would otherwise invest in restorative plumbing.

I have opened restaurants the old fashioned way, with a taped floor plan and a head loaded with hope, and I have been in the mechanical space on a holiday weekend while a dish pit backed up. The distinction between those 2 nights came down to a couple of useful choices made months earlier. This guide covers what I have actually seen work throughout quick-service counters, complete kitchens, commissaries, and bakery plants: how grease traps function, how frequently they actually require service, what an expert grease trap company does, and what your group can manage in house.

What a grease trap truly does

Kitchen wastewater brings a mix of fats, oils, and grease, normally shortened to FOG. Hot water and cleaning agents can keep FOG suspended for a short time, however as the water cools, grease separates and floats. A grease trap or interceptor is a settling gadget in the drain line that slows the circulation, offers FOG time to increase, and records it so cleaner water passes downstream. The objective is straightforward: keep FOG out of your drains pipes and the local sewer, where it causes obstructions and fines.

Small indoor traps are often passive devices under a sink or flooring drain. Bigger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit in between the structure and the community tie-in. Both have baffles that control flow and prevent grease from escaping downstream. When grease accumulates past a threshold,

effectiveness drops greatly. The trap starts pushing grease into your lines, and you get what every kitchen manager dreads: a backup at peak hour.

There is an easy guideline that a lot of 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 cooking areas extend past that mark thinking they were conserving money, then pay a multiple of the cost savings to a plumbing on a Saturday night.

Codes set the flooring, not the ceiling

Requirements vary by city and county, however the pattern corresponds. Local pretreatment ordinances restrict discharging oil and grease above a set limitation, often 100 to 250 mg/L at the tasting point. They require installation of an effectively sized grease trap or interceptor and expect paperwork of routine maintenance. Some jurisdictions require manifest slips for each pump out, kept on site for 2 to 3 years.

Do not rely just on an authorization strategy review from years earlier. If you are changing menu volume, including a tilt frying pan, or moving to a commissary design, validate whether your present device still fits the load. Regulators care about your real discharge, not what when worked for a smaller line. I have had inspectors accept a 90 day frequency on paper, then ask for a 60 day schedule when a compliance sample came back oily after a seasonal menu included more fried items.

Two practical actions make assessments smoother. First, 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 ensure personnel know where they are. An inspector who can confirm records and gain access to the device quickly is an inspector who moves on quickly.

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

The right size depends on component circulation rates and cooking load. A small bakeshop with a three-compartment sink and very little fryers can manage with a compact under-sink unit. A sit-down restaurant with a busy dish device, preparation sinks, and a fryer bank typically requires a bigger in-line trap or an outdoor interceptor. Commissaries and food halls that serve several principles generally need a large outdoor 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 stagnate enough water through them, especially in seasonal operations. If you acquired a site and do not know the sizing, an excellent grease trap provider can determine dimensions, estimate volume, and advise based on your ticket counts and devices list. That 10 minute conversation frequently saves months of frustration.

I like to compute expected packing in pounds weekly utilizing purchase logs for oil and butter, then sanity examine the number versus trap volume and turnover. If you are going through 200 pounds of frying oil each week and your under-sink system is 20 gallons, a regular monthly schedule is not practical. You will remain in there every 2 to 3 weeks or you will be dealing with callbacks and line clogs.

What a professional grease trap company actually does

Good suppliers do more than vacuum a tank. They supply a complete grease trap service that restores capability, files disposal, and assists you avoid repeat problems. Expect a proper pump out to consist of more than a fast skim.

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

1. Locate and expose the trap or interceptor covers, ventilate if necessary, and confirm safe conditions for entry. Outdoor tanks are confined areas, so trained techs use gas screens and follow security procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading works for tracking fill rates and adjusting frequency.
3. Pump out all contents, not just the grease cap, then scrape and wash down walls, baffles, and the cover to remove stuck product. Techs will also remove and clean detachable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural integrity. Note fractures, missing out on tees, corroded 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 provide a manifest that lists volumes, disposal site, and any repair recommendations.

If your supplier can not describe their process or dislikes water refill due to the fact that it includes time, you will wind up with odor problems and poor separation. Water is part of the system. A trap went back to service empty ends up being a stink box.

How often must you pump and clean

The calendar response is simple to quote and often wrong in practice. Many kitchen areas do well on a 30 to 60 day period for small indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue ideas trend shorter. Sushi and salad heavy menus trend longer. The trap does not care what a design template says, it cares how much grease it receives.

Use the 25 percent rule as a measuring stick for the very first couple of cycles. Ask your grease trap company to tape pre-pump levels for the very first 3 services. If you hit 25 percent before your scheduled date, reduce the interval. If you are consistently listed below 15 percent, you can likely extend by a couple of weeks. The right schedule spends for itself with fewer emergency situations and longer drain life.

Watch for seasonal swings. College town? Anticipate a quiet summer and a spike in September. Beach location? Inverse pattern. Catering services and food trucks that use a commissary kitchen will fill traps in bursts around event seasons. Develop the rhythm around the calendar you actually live.

The difference between traps and interceptors

People utilize the terms interchangeably, however the gadgets act in a different way. A compact in-line trap may have a working volume determined in tens of gallons. It fills rapidly, is available, and can be cleaned without heavy equipment. An outdoor interceptor holds hundreds to thousands of gallons, catches a great deal of load, and requires a pump truck to service.

I have seen personnel attempt to repair a sluggish interceptor by overusing emulsifying cleaning agents upstream. It looks like a quick win because sinks start to flow. The grease is not gone. It moved deeper into the line and can set up downstream where it is far more difficult to reach. The best fix was a correct pump out and a frank discuss kitchen area practices.

Kitchen practices that make grease traps work better

The least expensive method to maintain a trap is to slow the quantity of FOG you send out into it. A couple of front-line habits build up. Scrape plates and pans into the garbage before cleaning. Use sink strainers and empty

them often. Train staff not to discard fryer oil into sinks, ever. Maintain your dishwasher and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep a labeled drum or carry in the getting area for utilized fryer oil and deal with a recycler. Your grease trap company may even coordinate recycling and credit you a couple of cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a routine crutch. They can warm and melt grease short term, then let it re-solidify further down. Enzyme and bacteria additives are struck or miss. In little traps with steady circulation they can help in reducing residue, but they are not an alternative to mechanical elimination. If you wish to try them, do it along with measured pumping intervals and inspect results in your logs.

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

A manager's walkthrough can find small issues before they end up being service calls. You do not need to open covers or get filthy, just keep your senses on.



- A new sour or rotten egg odor in the dish location typically indicates a dry trap, missing out on gasket, or cover not seated after a recent service.
- Slow drains pipes at several fixtures hint at downstream accumulation, not simply a regional sink clog. Call your vendor before a busy weekend.
- Gurgling sounds when a dishwashing machine discards may imply the outlet tee is loose or missing. That can push grease downstream.
- Grease sheen at a parking area cleanout shows the interceptor is past due or a baffle has actually 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 office works fine, as long as it is utilized. A spreadsheet or app is even better if you run several places. Each entry needs to note the date, vendor, pre-pump grease portion if

offered, volume eliminated for big interceptors, disposal manifest number, and any problems found. I like a simple notes field to catch what line cooks observed that week. That scrap of context often describes why fill rate increased, such as a catering push or a fryer leak.

When you bid out services, suppliers who ask for your previous 2 to 3 cycles of logs are most likely to set a sincere schedule. Suppliers who estimate 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, but a low sticker can cost more in the long run if you see repeat obstructions or poor paperwork. Try to find a track record in your city, proof of disposal at permitted 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 fill up, and a post-service list. Insurance and security certifications are nonnegotiable if they will service large outside tanks.

Ask about action times for emergencies. A supplier with a night and weekend truck deserves a modest premium when you lose a Saturday to a backup. If your building has tight gain access to, verify their hose length and whether they can service from the street without obstructing your entire lot. City inspectors tend to know the reputable operators. Without calling names, I have actually had more constant experiences with companies that purchase tech training and route planning than with attires that treat 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 check out depending on region, access, and frequency. Big outdoor interceptors vary widely, generally 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping charges at the disposal center. Travel range, after-hours service, and tough gain access to can include surcharges.

If a quote appears too excellent, inspect what is consisted of. I when investigated an area that paid for a cheap skim service. The vendor got rid of the drifting grease layer but left the settled solids and did unclean baffles. The trap struck the 25 percent limit in two 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 prevented pipes calls.

Repairs and when to replace

Traps and interceptors are basic devices, but parts do use. Gaskets on indoor systems dry and fracture, triggering smells. Baffle tees can dislodge and rattle loose. Outdoor concrete tanks can develop fractures, and steel covers wear away. A great service technician will flag little issues before they intensify. Changing a gasket or a tee is a modest expense and a simple add-on to a scheduled service. Changing a failed interceptor is a capital project with permits and site work. Do not put off little repairs if you wish to prevent huge ones.

I have actually likewise seen old traps set up backwards, with inlet and outlet reversed. Symptoms include turbulence, continuous odors, and poor separation no matter how often you clean. A quick evaluation and re-pipe solved what had actually appeared like a curse.

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

Mobile systems and ghost kitchens toss curveballs. Food trucks frequently depend on commissary kitchen areas for wastewater disposal. Ensure the commissary's trap can manage the bursts of circulation when multiple trucks return simultaneously. Stagger dump times if required. Ghost kitchens 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 way to stay ahead.

Seasonal locations, from ballparks to ski resorts, endure banquet and starvation. In the off season, traps can go septic if left idle. Schedule a pump out before shutdown, fill up with water, and plan an early season service before the very first rush. A little dosage of approved deodorizer after cleaning can assist during long idle durations, but consult your supplier to avoid chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among three causes: a dry trap without a water seal, decaying solids due to the fact that the pump-out interval is too long, or a bad gasket. Repair the root cause initially. Water refill after service is important for indoor traps. On outdoor interceptors, make sure lids seat well and vents are clear. Triggered carbon filters on vents can assist near patios, but they are a plaster. If you smell sulfur, look for a missing or split cleanout cap.

Avoid putting bleach into a trap. It will kill helpful bacteria downstream and can produce unsafe gases in confined areas. If you must ventilate, use items designed for grease systems in modest quantities and as part of a schedule that moves product out regularly.

What occurs to the grease after pump out

This is not just trivia. Regulators ask, and your guests care. Pumped product gets transferred to permitted centers. There, FOG is separated and can be processed into biofuel feedstock or used in anaerobic digestion to produce biogas. The remaining water is dealt with. Your manifest documents that chain. Deal with a supplier that deals with waste responsibly and can describe their disposal course. If a price is dramatically lower than competitors, worry about where the waste is going.

Recycled fryer oil is a different stream, normally gathered in a dedicated container, not from the trap. Keeping those streams different is much better for your wallet and the environment. Some recyclers use refunds for clean yellow grease. Trap waste, loaded with food solids and water, costs money to process.

Training the team without overcomplicating it

New works with ought to find out three fundamentals on day one. Scrape food into the trash before the sink. Never ever pour fry oil down a drain. Report slow drains pipes and odors to a supervisor immediately. That is it. If you embed those routines and hang a basic indication near the dish pit, your grease trap will already lead the average.

Managers must know the service schedule, where the trap or interceptor lies, and how to read the last manifest. A five minute huddle before a busy season goes a long way. I like to set calendar reminders [Septic Pumping](#) a week before each arranged service to verify access with the supplier, clear parked vehicles from interceptor lids, and prep staff that a tech will be on site.

A quick manager's checklist for the week

- Look over the maintenance log and verify the next grease trap cleaning date is on the calendar.
- Walk the meal area and the interceptor covers outdoors, looking for new smells or standing water.
- Verify strainers are in place at sinks and that personnel are scraping plates before washing.
- Confirm the utilized oil container is not overrunning and lids are secure to hinder 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 simple, keep it consistent, and the system will treat you well.

Emergencies occur, here is how to limit the damage

If you get a backup, isolate the area, stop the dishwashing machine, and keep solids out of the flood. Do not start discarding chemicals into the sink. Call your grease trap service provider and your plumbing. If you have an outdoor interceptor, clear access to the lids so a pump truck can reach them. Keep the health department number handy in case you need guidance on cleanup standards for hygienic backflows.



After the instant crisis, do a brief postmortem. Check the log for last service date, ask the supplier what they found, and change your schedule or practices. Emergencies are costly instructors. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and entirely manageable with a clever regimen. Pick a qualified grease trap company that records their work. Set a service interval based upon your real load, not a guess. Keep simple logs and train the essentials. Expect small indications and fix little issues before they snowball. Do those couple of things reliably and you will keep sinks flowing, inspectors delighted, and weekend service on track.



Nobody opens a restaurant since they love baffles and manifests. Yet the places that last reward these details with regard. When the dish pit hums, the line sings, and you are not considering what occurs under the flooring, that is the peaceful reward 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

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

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Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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Elite Sanitation Services has a website <https://elitesanitationservices.com/>

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Elite Sanitation Services 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 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.