

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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A packed breakfast shift can turn unsightly in minutes when the dishwasher supports and nasty water sneaks throughout the floor. Nine times out of 10, the culprit is an overlooked grease trap. I have seen new managers discover this lesson the tough method, mopping between orders while a plumbing technician rushes to the website. The fix is simple in concept, however it demands discipline. Grease management is not glamorous, yet it is one of the most reliable methods to secure margins, prevent fines, and keep a cooking area humming when tickets stack up.

This guide breaks down how grease traps work, how typically they require service, what a professional cleaning must include, how to select a reliable grease trap company, and the small everyday habits that keep huge issues off your shift log.

What a grease trap really does

Every kitchen area puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and staff who understand better, some volume slips down the drain. The grease trap, sometimes called a grease interceptor, beings in that course and separates the floaters from the flow.

Inside a typical system, water from sinks and dishwashers goes into through an inlet, decreases in a chamber, and cools somewhat. Because fats and oils are less dense than water, they increase. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter direction, which enhances separation. Cleaner water exits through an outlet tee to the drain. The recorded grease, called FOG in inspector shorthand, remains behind till a scheduled pump out.

There are two common families. Under-sink traps are compact, frequently in between 10 and 50 gallons, situated near the preparation or dish area. They fill quick in busy kitchen areas and need regular service. Outdoor interceptors are larger concrete or fiberglass tanks, anywhere from a couple of hundred to numerous thousand gallons, typically buried near the building. They hold more, which stretches the service period, however they include access, security, and allowing considerations that under-sink units do not.

An appropriately sized and set up system consists of a circulation control device to prevent surges, properly sized tees to decrease turbulence, and safe and secure, available lids. Shortcuts weaken the entire idea. I have seen traps without flow controls that churn like a mixer during peak meal runs. That churn presses grease downstream and beats the separation process.

Why routine cleaning is non-negotiable

Health, safety, and regulative compliance all fulfill at the trap. When an unit exceeds capacity, grease follows the water and coats downstream piping. The first sign is typically a slow drain during rush. Next comes odor that does not disappear with bleach, then the surprise of an additional charge from your energy for high FOG discharge. In some towns, repeat offenses bring fines that hurt more than a subscription to a trusted grease trap service ever will.

Odors are more than a problem. They indicate anaerobic breakdown and the potential formation of hydrogen sulfide, which can wear away metals and create a safety hazard in enclosed areas. Standing, greasy water also draws in insects and shortens the life of flooring and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it contained belongs to a wider fire threat strategy.

There is a visitor experience angle too. Individuals forgive a wait. They do not forgive a dining-room that smells like a drain. A lot of supervisors I respect treat the trap like a walk-in refrigerator, something that constantly works due to the fact that it is on a strict maintenance clock.

How typically should you set up cleaning

Every facility is various, so blanket guidelines fizzle. A helpful criteria is the 25 percent rule utilized by numerous inspectors. When the combined density of drifting grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends upon menu, volume, and habits. A fast-casual hamburger concept with 80 seats that runs 7 days will frequently need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with mindful preparation and very little frying may stretch to 6 to 8 weeks. Outdoor interceptors serving a hotel or food hall often land between 1 and 3 months. Catering services with seasonal spikes in some cases alter schedules when wedding events hit. The only honest response is to monitor and adjust.

Start with a short cycle if you have no history. After a few services, examine the manifests and any pictures your company took. If the unit is not near 25 percent at 2 weeks, push it to three, then four, and stop when you approach that threshold. If you include a fryer bank or open for weekend brunch, tighten up the period for a couple of cycles and see how the numbers move.

Avoid false self-confidence. Enzyme products that appear to "digest" grease can emulsify fats temporarily, sending them further downstream where they cool and resolidify. The trap might look cleaner, however your private line or the municipal primary might pay the price.

What a professional grease trap cleaning should include

Not all service is produced equal. A correct job is more than a quick skim of the leading layer. In a thorough check out, the crew will arrive with a vacuum truck or portable unit appropriate for [Grease Trap Pumping](#) the trap's location. They will remove the lids with care to avoid destructive gaskets or removing bolts. Before pumping, they might measure density with a slotted stick or electronic probe to record conditions.

Pumping ought to be total. That suggests drifting grease, settled solids, and the watery middle layer are all evacuated. In a heavy cooking area, the settled layer can match the grease **Jetting Services elitesanitationservices.com** cap and will not budge without agitation. The technician needs to scrape interior walls and baffles to get rid of sticky residue, then wash with water to bring loosened product into the vacuum tube. If the system links to a long lateral that is susceptible to accumulation, a good team will use to hydro jet the linking line to prevent constraints simply outside the trap.

While the unit is open, a quick assessment settles. Try to **Septic Pumping** find cracked baffles, missing or short outlet tees, jeopardized gaskets, loose bolts, and corrosion. I have seen outlet tees fall off into the tank, which allows grease to bypass separation completely. If the trap is inside, look for weeping around joints and covers. Outdoors, ensure surrounding soil is graded so stormwater does not wash into the tank.

Before lids go back on, the professional refills the trap with clean water to the correct operating level. This primes the separation procedure and avoids smells that can emerge when an empty trap sits idle.

Documentation ought to follow. Expect a manifest that lists volume got rid of, disposal site, time, date, and the technician's name or signature. Lots of jurisdictions need the generator, not simply the grease trap company, to keep these records for numerous years. Images of in the past and after conditions help you prove compliance throughout inspections.

The daily and weekly habits that make a difference

You can not outsource every piece of grease control. The very best kitchens pair a reliable grease trap service with little routines that reduce load. Below is a short list any supervisor can implement without blowing up a shift.

- Scrape and clean pans, trays, and plates into the trash before rinsing. A rubber spatula and a stack of deli paper near the dish pit make this much easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A complete strainer is theater, not filtration.
- Train meal and prep personnel to use warm, not boiling, water. Very hot water can momentarily melt fats and press them past the separation point, then they strengthen in the line.
- Keep an easy log at the dish station. A quick initial every day for "strainers inspected" and "waste oil bin closed" develops responsibility without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin often find the nearest trench drain, which defeats the whole system.

These small steps lower the quantity of FOG your trap needs to handle and frequently purchase you an additional week or 2 in between services without risk.

Choosing the best grease trap company

A reliable partner matters. Prices differ, but the real distinction appears on a rainy Friday when your phone rings at 7 p.m. A trustworthy service provider is easy to reach, follows the rules, and keeps your place out of trouble. When you examine options, concentrate on the basics below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and request a sample manifest. If they hesitate, move on.
- Proof of training and security procedures. Technicians must understand confined space dangers, lockout requirements for meal pumps, and how to deal with hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps require portable vacuums with odor control, not a jury-rigged shop vac. Outdoor interceptors need a truck with adequate hose pipe and suction.
- Documentation and suggestions. Try to find service providers that supply digital service reports with photos, track the 25 percent guideline, and send out schedule prompts before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not wait for organization hours. Ask how they deal with nights, weekends, and holidays, and what the premium is.

Anyone can quote a low rate by skimming or cutting corners on disposal. That deal vaporizes when an energy fine or a backflow strikes. The best company treats your trap like critical facilities, not a quick stop.

What it costs and how to budget

Costs track with access, size, and frequency. For a small under-sink trap, expect a grease trap cleaning cost in the series of 100 to 250 dollars per see in lots of markets. Outdoor interceptors usually run 300 to 800 dollars, though very large tanks or challenging access can push into 4 figures. After-hours or emergency situation calls typically include 25 to half. Hydro jetting the lateral, if required, adds another 150 to 400 dollars depending on length and complexity.



Contracts can conserve cash if they ensure frequency and scope. A quarterly strategy that includes inspection pictures and line jetting when per year often pencils out when compared to sporadic, last-minute calls. Line up service dates with foreseeable peaks. If your patio area opens in April, set up an additional pump out late March, not after the very first warm Saturday wrecks your drains.

Avoid incorrect economies. Skipping one service to save 400 dollars looks clever till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer costs, like bad reviews and stressed personnel, seldom program on a spreadsheet however feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations vary by city and county, but inspectors typically want two things. Keep discharge listed below FOG limitations, and keep records that prove you try. Post your maintenance schedule where staff can find it. Keep copies of manifests for at least 3 years, longer if your town says so. Some locations require that a licensed grease trap company haul and get rid of waste at authorized facilities. Others specify an optimum period between services despite load. Know your local guidelines. Suppliers who operate in your location daily can usually brief you in ten minutes.

Sampling ports assist, especially on outdoor interceptors. They enable inspectors to evaluate effluent without opening the main tank. If your system does not have one, think about including it during a restoration. Some utilities charge surcharges based on FOG concentration or biochemical oxygen need. Excellent records will assist you challenge outliers.

Train personnel on what not to pour down drains pipes. Grease locations pop up. Stock pots with rich remoulade are not soup when it comes to FOG. Cooling and skimming into strong waste before cleaning settles. So does a clear policy on wiping down fryers before washdown, not during it.

Troubleshooting common problems

Odors that linger around the meal location typically indicate a dry trap or a bad cover seal. After a pump out, guarantee the professional refills the system. If smells persist, examine gaskets, bolts, and any hairline cracks. A little bead of gas-tight sealant can make a huge distinction on older metal lids.

Slow drains pipes after service recommend one of two things. Either the outlet tee is misaligned or missing out on, or the connecting line needs hydro jetting. I have also seen flow restrictor orifices [Septic Pumping](#) clog with rice or veggie matter, which starves the trap and supports sinks. A competent technician will pull and clear the orifice plate. Do not increase the size of the hole to "repair" the problem. That modification increases velocity, reduces separation, and sends grease downstream.

Recurring alarms in kept track of systems can come from overuse of hot water to chase after grease, enzyme usage that emulsifies, or simply an undersized trap for the existing menu. If you added fryers, think about an additional solids interceptor upstream and a tighter schedule. In winter season, grease can harden rapidly in outdoor lines. Insulating exposed sections, running a quick warm water flush before opening, and guaranteeing doors near meal locations close well can help.

Dishwashers deserve attention. High temp makers can increase circulation and temperature level, which might interrupt separation in a little under-sink unit. If space permits, some cooking areas path dishwasher discharge through a dedicated solids interceptor or into a somewhat bigger trap to handle surges.

The truth about additives and enzymes

There is a market for biological and chemical ingredients that guarantee to reduce pumping needs. In specific controlled cases, bioaugmentation can assist handle odor and improve breakdown of residual organics on walls. The keyword is residual. Ingredients are not a substitute for physical removal of FOG and solids. Municipalities frequently restrict or ban products that emulsify grease since they press the issue into public lines. Before you trial anything, check local rules and collaborate with your company. If you decide to use an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull people into casual routines. However, moving covers, scraping interiors, and rinsing with hot water develop burn and cut dangers. Use gloves, eye defense, and closed-toe shoes. Keep degreasers off the floor to prevent slips. Never leave a cover off throughout service, even for a minute. A falling ladle or a staffer's foot will cost much more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can contain hazardous gases and low oxygen levels. Entry into a tank is a confined area task that needs training, monitoring, and rescue planning. Do not let anybody climb into a tank to recover a dropped tool or rearrange a tee. A trusted grease trap service will manage interior deal with correct equipment and permits.

Vehicles and hoses near loading docks can produce journey risks and obstruct fire lanes. A good crew will cone off the location, run hose pipes safely, and coordinate timing with your shipments. If you have a valet or a line of guests close by, consider early morning or late night service to avoid conflicts.

Design tweaks and wise upgrades

If you are renovating or constructing out a brand-new concept, put in the time to get grease management right. Sizing matters. Usage peak flow calculations, not averages. Include a little bit of headroom for growth or menu changes. Install a solids interceptor upstream of the primary trap if you prep a great deal of rice, pasta, or vegetable trimmings. That little box catches sink particles and lowers how frequently your main system fills with sludge.

Specify available covers that can be gotten rid of without moving equipment. On outside systems, plan for truck access within hose pipe range. Long runs around corners cost time and increase smell threat. Add a tasting port and a seclusion valve if your code allows. These bits do not add much to the expense however pay back throughout inspections and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant homes. Cellular or Wi-Fi sensing units notify you when levels approach the service limit. The hardware has enhanced in recent years, with much better battery life and less incorrect positives. They will not replace a trained tech's eye, but they can avoid a missed out on cycle when a manager goes on leave.

A short case research study from a busy fry kitchen

A fried chicken concept I worked with opened a second place in a college town. Exact same menu, comparable seating, however they cut the grease trap service from every three weeks to every 6 due to the fact that the new store had a slightly bigger under-sink system. Within 2 months, the meal area smelled like a dumpster on humid days and the floor drains pipes burped during the supper rush. The grease trap company pulled records and revealed that the settled solids layer was the real issue. The brand-new shop had a heavier prep load, so more batter and crumbs reached the trap. The solution was easy. They set up a compact solids interceptor upstream and went back to a three week schedule. Odors vanished, drains relaxed, and they really conserved money by preventing two emergency situation employs the next quarter.

Bringing everything together on a hectic schedule

Grease control rewards routine. Specify a service interval that keeps you listed below the 25 percent threshold. Pair that with simple staff habits, a log, and a partner you can reach when it matters. Treat documents like clean walkthroughs, not documents. When you check out suppliers, focus on safety, disposal transparency, and proof that they will be there on hard nights, not simply sluggish Tuesdays.

A kitchen that plans for grease runs smoother. Visitors never ever consider your trap, which is the point. With the best grease trap service in place, you will invest less time reacting and more time serving. If you have actually not looked at your schedule or manifests in a while, pull the last three and make two calls. First, ask your group what they see and smell during peak meal runs. Second, talk with your grease trap company about whether the period, scope, and jetting cadence still fit your existing volume. A 15 minute check can prevent a really public mess and a few thousand dollars of pain.

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 an address of Saucier, MS 39574

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

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Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](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.