

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

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Elite Sanitation Services

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

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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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Most visitors will never think about the line buried outside the building or the steel box under the dish station. They observe hot plates, smooth service, and a clean bathroom. If any of those parts decrease, the dinner rush can collapse within minutes. That is why a great grease trap company feels like part of your kitchen team. 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 avoid fines, backups, and surprise closures. Do it wrong, and the first indication might be the smell that covers the hostess stand or a floor 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 warm water. Left untreated, that mix cools and congeals inside pipes, which narrows circulation and produces clogs. An appropriately sized trap or interceptor slows the wastewater so FOG can float 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 trying to make life hard. They track FOG due to the fact that the public drain is a shared resource. Clogs send sewage into streets and basements, and the clean-up expenses are not little. A lot of cities utilize a typical efficiency rule called the 25 percent threshold. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is thought about out of compliance, even if flow still looks regular at your sink. That single line in an ordinance drives nearly every service schedule a grease trap company proposes.

Two points deserve linking. First, compliance is measured at the trap, not simply at the manhole by the curb. Second, many inspectors will request service records during a check. A cool binder or a digital portal with manifests and photos can make an assessment last 5 minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are 2 typical systems. A small in-kitchen trap sits under or near the sink, frequently between 20 and 100 gallons. It is compact and simple to install, however it fills rapidly and is easy to overload with hot water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in the majority of dining establishments, sits underground near the loading dock or parking area. It provides more retention time and forgiveness when volume spikes, but it needs a vacuum truck and a bit more coordination to service.

No matter the size, the parts that determine performance are simple and mechanical:

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and secure downstream piping
- Gaskets and covers 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 offer you a cleaned up box with covert problems. I have pulled tees that were held together by biofilm and luck. Change those parts throughout scheduled visits, not after a backup.

An early morning on the truck, and the information that keep a cooking area moving

A typical call starts early to prevent interrupting prep. The truck draws in before staff get here, and the tech strolls the website. If it is an indoor trap, we put down flooring defense and eliminate covers with care. If it is an outside interceptor, we utilize a cover lifter, set cones for security, and look for gas buildup before opening. The vacuum hose pipe does the heavy lifting, but the genuine 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 balanced out crack in the outlet tee while scraping. The water level looked fine, and flow was decent. We replaced the tee for hardly more than the labor it would have handled an emergency situation call, then jettied the outlet line for 25 feet. The manager later told me they used to get a random drain odor during breakfast when a month. That odor vanished after the tee fix. Quick swaps like that originated from looking with intent, not just pumping to the invoice minimum.

Before we close a lid, we determine and tape-record 3 numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is ideal or drifting. If we see 27 percent on a 90 day cycle, we will suggest a 60 day cycle or a menu tweak. If we see 10 percent at 60 days, we will recommend pressing to 90. This is where a great grease trap company conserves money without testing your luck.

The compliance web, simplified

Multiple firms touch [Jetting Services](#) FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district writes a regional ordinance that sets the 25 percent rule, sampling procedures, and

recordkeeping. Your health department may likewise keep in mind grease control throughout a routine health assessment. On the hauling side, the transporter needs a waste hauler permit and a disposal site that releases a weight ticket.

A complete paper trail looks 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 authorized facility
- Notes on repairs, jetting, or overrunning conditions

Many dining establishments lose points not due to the fact that their system stopped working, but because a binder went missing out on. I encourage managers to keep a paper copy log in the kitchen workplace and a digital copy in a cloud folder. Lots of grease trap provider now include an online portal with PDF manifests and pictures. That is not a high-end, it is inexpensive insurance against a hurried inspection.

Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut store might choke a steakhouse. The five levers that matter many are menu, volume, water temperature level, personnel behavior, and ambient conditions. Fryers and grill-heavy menus send out more FOG to the trap than a buffet. A dish device that discharges at 160 degrees can liquefy grease long enough for it to race past a small trap, then cool and embedded in downstream lines. A winter cold snap can thicken grease in the parking area pipeline and surprise everybody with an abrupt slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a common cross section might have about 40 inches of depth. Twenty 5 percent is 10 inches of combined grease and solids. If you track growth at 1 inch per week, you will strike 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 might extend to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example helps. A hotel cooking area I dealt with ran a 750 gallon interceptor at 60 day intervals. Their recorded layers balanced 18 percent. After they added a second fryer for a busy wedding season, the next measurement came in at 27 percent at day 60. We relocated to 45 days for the summer. When occasions tapered, we returned to 60. The schedule followed business, not the other method around.

A quick day-to-day check that prevents huge headaches

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

Three minutes with that checklist keeps you ahead of the majority of issues. The moment you discover a change in odor or sound, call your provider. Fixing an establishing limitation is more affordable than clearing a tough blockage.

Cleaning, pumping, jetting, and what comprehensive service means

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



Pumping describes removing the contents with a vacuum truck. Cleaning indicates more than pumping. It consists of scraping the walls and baffles, leaving settled solids, and rinsing the unit to bring back capability. Service goes an action further. It includes assessment of tees and gaskets, minor part replacements, and jetting short go to keep lines clear.

Here is the trap numerous fall into. A low-cost 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 capability fills faster and you cross the 25 percent line before your next see. That is how operators wind up with backups two weeks after a "service." Ask your grease trap company to record that they got rid of both the top grease and bottom solids. If they can not show you a clear water level before closing the cover, they did not complete the job.

Hydrojetting fits. Brief runs from an indoor trap to the main line take advantage of an occasional scouring, especially if the kitchen utilizes a garbage grinder. Outdoor interceptors typically need jetting at the outlet, considering that minor soap residue and grease can coat the first length of pipeline after a lid is opened. Video assessment is not mandatory on every visit, however it pays off when you have a recurring slow drain with no apparent cause.

Training the kitchen group to assist the system

Traps are not magic boxes. What enters them still matters. The very best grease trap service worldwide can not maintain if plates reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a strong waste container before washing. Usage sink strainers and empty them into the trash, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of putting it down a drain to "wash it away."

Beware of wonder enzymes that declare to eat all the grease. Some biological additives can assist break down organics under a narrow set of conditions. Many simply liquefy grease enough time to move it downstream,

where it cools and sets in a place you do not manage. If your city permits particular dosing, follow their guidance and your company's suggestions. Never ever utilize caustic drain openers in a system tied to a trap. They attack gaskets, develop hazardous fumes, and can drive fines if discovered during an inspection.

Small practices pay dividends. Keep the pre-rinse water hot but within the dish machine specification. Too hot and you flush liquefied grease past the baffles. Too cold and you build up solids faster than required. Validate that mop sinks do not bypass the trap. In older structures, I have discovered a mop sink connected directly to the sanitary line. That single pipeline can carry sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

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

A seasoned tech will inquire about which drains pipes are sluggish, whether washrooms are affected, and when the last grease trap cleaning occurred. That call determines whether to attack the indoor lines initially or open the interceptor. If just the dish location is sluggish, we separate and jet that run. If washrooms and multiple flooring drains pipes are backing up, the blockage is most likely beyond the interceptor, so we begin outside. We bring absorbent pads to control spill spread, a wet vac for indoor clean-up, and a plan to keep important sinks on limited usage while we work.

I recall a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade change created a small droop. We cut through it with a 3,000 psi jet and a warhog head, then flushed the line clear. The kitchen ran lowered rinse cycles for the first quarter, and we set up a follow-up to re-slope the drooping section. Great emergency situation work purchases time, however it ought to constantly end with an origin and a prepared fix.

Where the waste goes, and why that matters

"Do you simply dump it?" is a reasonable concern that visitors in some cases ask supervisors. The response should be clear. Brown grease from interceptors is carried to an authorized facility 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 on regional markets. In lots of locations, a part becomes biodiesel. The precise percentages vary because disposal facilities is local. An urban district with numerous renderers will attain higher recycling rates than a rural county with one transfer station and long haul costs.

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



Ask your grease trap company to share their disposal partners and common destinations. A reputable hauler will send you weight tickets and be transparent about end uses. That transparency belongs to compliance and part of your sustainability narrative to personnel and guests.

Cost, agreements, and what you actually buy

Pricing varies by region, but you will see a mix of per-gallon rates, flat charges by trap size, and line products for jetting or parts. Be careful of strategies that look too inexpensive to cover a full evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A solid agreement needs to mention the scope - complete pump and clean, minor scraping, inspection of tees - and include disposal manifests. It ought to also specify emergency situation reaction times and after-hours rates.

Look for small worth includes that matter. Photos before and after prove the work and help you train personnel. A portal with historic depth readings lets you argue for a schedule change backed by data. Clear notes about baffle condition or deterioration prepare your spending plan for replacements rather of surprise costs. Inexpensive service that conceals the truth is not a bargain.

Five scenarios that alter your schedule

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

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

Special cases that call for different tactics

Food trucks and kiosks share 2 restrictions: tiny traps and restricted storage. They fill quickly and typically move in between commissaries. I advise owners to log service dates on a calendar, not a mileage book. In many cities, mobile systems need to dump at approved stations, and the commissary is on the hook for offenses if a renter'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 in that format.

Mall food courts and multi-tenant complexes introduce shared traps. That suggests your compliance is partially tied to your neighbor's practices. Residential or commercial property supervisors must coordinate schedules and standardize practices. An excellent grease trap company will work with the property supervisor to designate costs relatively, typically by proportional flooring area or determined load if metering exists. When there is a shared trap, insist on detailed manifests and pictures that show the shared condition.

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

Seasonal restaurants 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 suggests. In the fall, we press it out and in some cases winterize lines to avoid freeze-thaw damage. In very cold regions, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction problems that seem like a blockage and are simply physics.

Choosing the right partner for your kitchen

When you veterinarian companies, inquire about experience with kitchen areas like yours. A fast casual principle with a little indoor trap requires a team that will keep service inconspicuous and quick. A multi-unit group with outdoor interceptors requires constant reporting and foreseeable scheduling. Confirm authorizations, insurance coverage, and disposal partners. Request sample manifests and photos so you understand what to expect.

Service quality appears in how techs deal with details. Do they measure and record layers each time. Do they replace used gaskets proactively. Do they carry typical tees and baffles on the truck. Do they leave the website cleaner than they found it. It is not fussy to ask. Cooking areas run on standards. Your grease trap service need to too.

A week in the life that keeps the line moving

On Monday, we struck a coffee shop with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the flooring, crack the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, change the gasket we saw starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never 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 sniff, and we open. It is 22 degrees outside, so we understand the top layer will be firm. 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 visits, we chat about their brand-new bone marrow appetiser, and I recommend moving from 90 days to 75 for winter season. He values the math behind it and signs the manifest.

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

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

The little choices that amount to smooth service

A trustworthy grease trap company makes trust by eliminating drama. They change schedules to match your menu, teach staff easy routines that keep pipes clear, and document work in a manner in which satisfies inspectors without burning your time. They know that a clean trap is not the objective - a prepared kitchen area is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are setting up service from scratch, begin with a website walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Ask for a first quarter on a conservative schedule and track layer development with each go to. Evaluation that data and tune the period. Train brand-new personnel on scraping

and straining as soon as they discover the meal maker. Keep your manifests in two locations, one on paper, one digital. Easy, constant steps work.

Restaurants trade in moments, not minutes. A line that never ever slows conserves more than repair expenses. It conserves the guest experience. Which is what the right partner, the one who treats grease as seriously as you treat mise en location, delivers 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

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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?

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.