

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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A loaded brunch shift can turn awful in minutes when the dishwashing machine supports and foul water creeps throughout the flooring. 9 times out of ten, the culprit is an ignored grease trap. I have seen brand-new managers discover this lesson the hard way, mopping in between orders while a plumber rushes to the site. The fix is easy in idea, however it requires discipline. Grease management is not attractive, yet it is among the most reliable ways to protect margins, avoid fines, and keep a kitchen humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they need service, what a professional cleaning ought to include, how to choose a dependable grease trap company, and the small day-to-day routines that keep huge issues off your shift log.

What a grease trap really does

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

Inside a normal unit, water from sinks and dishwashers enters through an inlet, decreases in a chamber, and cools somewhat. Because fats and oils are less dense than water, they rise. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to change instructions, which enhances separation. Cleaner water exits through an outlet tee to the drain. The caught grease, called FOG in inspector shorthand, stays behind up until a scheduled pump out.

There are two common families. Under-sink traps are compact, often in between 10 and 50 gallons, located near the preparation or meal location. They fill fast in busy kitchens and need frequent service. Outside interceptors

are larger concrete or **Septic Pumping** fiberglass tanks, anywhere from a few hundred to several thousand gallons, often buried near the structure. They hold more, which extends the service interval, but they come with gain access to, safety, and permitting considerations that under-sink units do not.

A correctly sized and installed system consists of a flow control gadget to prevent rises, correctly sized tees to reduce turbulence, and safe and secure, accessible lids. Faster ways weaken the whole concept. I have seen traps without circulation controls that churn like a mixer throughout peak dish runs. That churn pushes grease downstream and beats the separation process.

Why regular cleaning is non-negotiable

Health, safety, and regulative compliance all satisfy at the trap. When a system exceeds capability, grease follows the water and coats downstream piping. The first indication is generally a slow drain during rush. Next comes odor that does not go away with bleach, then the surprise of an additional charge from your utility for high FOG discharge. In some municipalities, repeat infractions bring fines that harm more than a membership to a reputable grease trap service ever will.

Odors are more than a nuisance. They show anaerobic breakdown and the potential formation of hydrogen sulfide, which can corrode metals and create a safety risk in enclosed areas. Standing, oily water likewise 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 becomes part of a more comprehensive fire threat strategy.

There is a guest experience angle as well. People forgive a wait. They do not forgive a dining room that smells like a drain. Most managers I appreciate deal with the trap like a walk-in fridge, something that constantly works because it is on a strict maintenance clock.

How frequently needs to you arrange cleaning

Every facility is different, so blanket rules fizzle. A beneficial benchmark is the 25 percent guideline utilized by lots of inspectors. When the combined thickness of floating grease and settled solids reaches one quarter of the trap's liquid depth, performance drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and practices. A fast-casual hamburger concept with 80 seats that runs 7 days will often require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious prep and minimal frying might stretch to 6 to 8 weeks. Outside interceptors serving a hotel or food hall frequently land between 1 and 3 months. Catering services with seasonal spikes in some cases modify schedules when wedding events hit. The only sincere response is to monitor and adjust.

Start with a short cycle if you have no history. After a couple of services, evaluate the manifests and any pictures your provider took. If the unit is not near 25 percent at two 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 the interval for [elitesanitationservices.com Grease Trap Pumping](https://elitesanitationservices.com) a number of cycles and see how the numbers move.

Avoid incorrect confidence. Enzyme items that appear to "absorb" grease can emulsify fats temporarily, sending them further downstream where they cool and resolidify. The trap may look cleaner, but your private line or the municipal primary could pay the price.

What a professional grease trap cleaning must include

Not all service is developed equal. A proper task is more than a quick skim of the leading layer. In a thorough check out, the team will arrive with a vacuum truck or portable unit ideal for the trap's location. They will eliminate the covers with care to prevent destructive gaskets or removing bolts. Before pumping, they might measure thickness with a slotted stick or electronic probe to record conditions.

Pumping should be total. That implies drifting grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen area, the settled layer can equal the grease cap and will not budge without agitation. The professional should scrape interior walls and baffles to get rid of sticky residue, then wash with water to carry loosened up product into the vacuum hose pipe. If the system links to a long lateral that is prone to buildup, a good crew will provide to hydro jet the linking line to prevent constraints simply outside the trap.



While the unit is open, a quick inspection settles. Try to find cracked baffles, missing or brief outlet tees, jeopardized gaskets, loose bolts, and rust. I have seen outlet tees fall off into the tank, which enables grease to bypass separation totally. If the trap is inside, look for weeping around joints and lids. Outdoors, make sure surrounding soil is graded so stormwater does not clean into the tank.

Before covers go back on, the specialist refills the trap with clean water to the correct operating level. This primes the separation process and avoids smells that can occur when an empty trap sits idle.

Documentation must follow. Expect a manifest that lists volume removed, disposal website, time, date, and the specialist's name or signature. Lots of jurisdictions need the generator, not simply the grease trap company, to keep these records for multiple years. Images of before and after conditions assist you prove compliance throughout inspections.

The day-to-day and weekly habits that make a difference

You can not contract out every piece of grease control. The very best kitchen areas match a trustworthy grease trap service with little regimens that lower load. Below is a brief list any supervisor can execute without blowing up a shift.

- Scrape and wipe pans, trays, and plates into the trash before rinsing. A rubber spatula and a stack of deli paper near the dish pit make this easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and floor drain baskets before each service block. A complete strainer is theater, not filtration.
- Train dish and prep personnel to utilize warm, not boiling, water. Extremely warm water can temporarily liquefy fats and push them past the separation point, then they strengthen in the line.
- Keep an easy log at the meal station. A quick initial each day for "strainers checked" and "waste oil bin closed" creates responsibility without micromanaging.

- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin typically discover the nearest trench drain, which defeats the whole system.

These small steps lower the amount of FOG your trap needs to handle and typically buy you an extra week or more between services without **Septic Pumping** risk.

Choosing the ideal grease trap company

A reliable partner matters. Prices vary, however the real distinction appears on a rainy Friday when your phone rings at 7 p.m. A credible provider is easy to reach, follows the guidelines, and keeps your location out of problem. When you evaluate alternatives, concentrate on the essentials below.

- Licensing, insurance, and disposal qualifications. Ask where they take the waste and request a sample manifest. If they think twice, move on.
- Proof of training and safety procedures. Technicians need to comprehend restricted space risks, lockout needs for dish pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps need portable vacuums with odor control, not a jury-rigged shop vac. Outdoor interceptors need a truck with enough tube and suction.
- Documentation and suggestions. Try to find service providers that supply digital service reports with photos, track the 25 percent rule, and send out schedule prompts before you are overdue.
- Responsiveness and after-hours capability. Emergency situations do not wait on company hours. Ask how they deal with nights, weekends, and vacations, and what the premium is.

Anyone can price quote a low rate by skimming or cutting corners on disposal. That bargain vaporizes when an utility fine or a backflow hits. The best company treats your trap like critical facilities, not a fast stop.



What it costs and how to budget

Costs track with gain access to, size, and frequency. For a small under-sink trap, anticipate a grease trap cleaning fee in the series of 100 to 250 dollars per visit in numerous markets. Outside interceptors generally run 300 to

800 dollars, though large tanks or hard access can press into 4 figures. After-hours or emergency situation calls frequently add 25 to 50 percent. Hydro jetting the lateral, if required, adds another 150 to 400 dollars depending upon length and complexity.

Contracts can conserve money if they guarantee frequency and scope. A quarterly plan that includes inspection images and line jetting when each year often pencils out [Grease Trap Pumping](#) when compared to sporadic, last-minute calls. Align service dates with predictable peaks. If your patio opens in April, schedule an additional pump out late March, not after the first bright Saturday wrecks your drains.

Avoid incorrect economies. Avoiding one service to save 400 dollars looks smart until 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 staff, seldom program on a spreadsheet but feel real in a tight labor market.

Staying certified without losing sleep

Regulations differ by city and county, however inspectors typically want two things. Keep discharge listed below FOG limitations, and keep records that prove you attempt. Post your maintenance schedule where personnel can discover it. Keep copies of manifests for at least 3 years, longer if your municipality states so. Some areas need that a certified grease trap company haul and deal with waste at authorized centers. Others define a maximum interval between services no matter load. Know your local rules. Suppliers who work in your location daily can normally inform you in 10 minutes.

Sampling ports help, specifically on outdoor interceptors. They permit inspectors to check effluent without opening the primary tank. If your system does not have one, think about adding it during a remodelling. Some utilities charge additional charges based upon FOG concentration or biochemical oxygen demand. Excellent records will help you challenge outliers.

Train staff on what not to pour down drains pipes. Gray areas pop up. Stock pots with abundant remoulade are not soup when it pertains to FOG. Cooling and skimming into strong waste before cleaning pays off. So does a clear policy on cleaning down fryers before washdown, not throughout it.

Troubleshooting common problems

Odors that remain around the dish area frequently point to a dry trap or a bad lid seal. After a pump out, guarantee the service technician refills the unit. If smells continue, inspect gaskets, bolts, and any hairline fractures. A little bead of gas-tight sealant can make a huge distinction on older metal lids.

Slow drains pipes after service recommend one of 2 things. Either the outlet tee is misaligned or missing, or the connecting line requires hydro jetting. I have actually also seen circulation restrictor orifices clog with rice or veggie matter, which starves the trap and backs up sinks. A qualified technician will pull and clear the orifice plate. Do not expand the hole to "repair" the problem. That modification increases speed, lowers 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 just an undersized trap for the current menu. If you included fryers, consider an extra solids interceptor upstream and a tighter schedule. In winter, grease can congeal rapidly in outdoor lines. Insulating exposed sections, running a brief warm water flush before opening, and guaranteeing doors near dish areas close well can help.

Dishwashers deserve attention. High temperature devices can spike circulation and temperature level, which may disturb separation in a small under-sink unit. If area enables, some kitchens path dishwasher discharge through a

dedicated solids interceptor or into a slightly bigger trap to handle surges.

The reality about ingredients and enzymes

There is a market for biological and chemical ingredients that promise to decrease pumping needs. In particular controlled cases, bioaugmentation can help handle odor and enhance breakdown of residual organics on walls. The key word is recurring. Ingredients are not a replacement for physical elimination of FOG and solids. Towns typically restrict or prohibit items that emulsify grease since they push the issue into public lines. Before you trial anything, check local rules and coordinate with your supplier. If you decide to use an additive, treat it like a deodorizer with side advantages, not a service replacement.

Safety matters more than speed

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

Outdoor interceptors raise the stakes. Large tanks can consist of dangerous gases and low oxygen levels. Entry into a tank is a confined area job that requires training, tracking, and rescue planning. Do not let anyone climb into a tank to recover a dropped tool or rearrange a tee. A respectable grease trap service will manage interior deal with correct equipment and permits.

Vehicles and hoses near packing docks can create journey threats and obstruct fire lanes. An excellent team will cone off the area, run hose pipes securely, and coordinate timing with your deliveries. If you have a valet or a line of guests nearby, think about early morning or late night service to prevent conflicts.

Design tweaks and smart upgrades

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

Specify available lids that can be eliminated without moving equipment. On outside systems, prepare for truck gain access to within pipe range. Long terms around corners cost time and increase odor threat. Add a sampling port and a seclusion valve if your code permits. These bits do not add much to the costs but pay back during assessments and any future troubleshooting.



Monitors that track grease depth can assist in high volume, multi-tenant residential or commercial properties. Cellular or Wi-Fi sensing units signal you when levels approach the service limit. The hardware has actually enhanced in recent years, with better battery life and less false positives. They will not change a trained tech's eye, however they can prevent a missed cycle when a manager goes on leave.

A short case study from a hectic fry kitchen

A fried chicken idea I worked with opened a 2nd place in a college town. Same menu, comparable seating, but they cut the grease trap service from every 3 weeks to every six since the new shop had a somewhat bigger under-sink system. Within 2 months, the meal location smelled like a dumpster on damp days and the floor drains burped throughout the supper rush. The grease trap company pulled records and showed that the settled solids layer was the genuine issue. The brand-new shop had a much heavier preparation load, so more batter and crumbs reached the trap. The service was basic. They installed a compact solids interceptor upstream and went back to a three week schedule. Smells vanished, drains relaxed, and they in fact conserved money by avoiding 2 emergency hires the next quarter.

Bringing everything together on a hectic schedule

Grease control rewards routine. Define a service interval that keeps you below the 25 percent limit. Set that with basic personnel routines, a log, and a partner you can reach when it matters. Deal with paperwork like clean walkthroughs, not paperwork. When you check out providers, focus on security, disposal openness, and evidence that they will be there on tough nights, not simply slow Tuesdays.

A cooking area that prepares for grease runs smoother. Visitors never consider your trap, which is the point. With the right grease trap service in location, you will invest less time responding and more time serving. If you have not taken a look at your schedule or manifests in a while, pull the last three and make two calls. Initially, ask your group what they see and smell throughout peak dish runs. Second, speak to your grease trap company about whether the interval, scope, and jetting cadence still fit your present volume. A 15 minute check can avoid an extremely 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
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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 teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.