

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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Grease control isn't attractive. It sits under a stainless prep table or outside behind a steel lid, catching whatever your line tosses at it. Yet that box has an outsized result on your kitchen's health, your ability to pass evaluations, and your budget plan. The distinction in between a smooth service and a late night shutdown frequently boils down to how well you and your grease trap company collaborate, day in and day out.

I have opened days with a flooring that smells like a fried-food hangover, and I have stood beside a pumper truck at 5 a.m. Watching a tech take out a mat so thick you might turn it like a pancake. The pattern is always the exact same. The businesses that treat grease control as a shared responsibility between their group and a reliable grease trap service seldom see emergencies. The ones that punt it to "whenever it supports" pay more, waste time, and choose fights with regulators they will not win.

What lives inside the box

A grease interceptor, huge or small, separates fats, oils, and grease from wastewater. The physics are standard. Warm water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewage system. The trap slows the circulation so the separation has time to happen. Baffles keep the grease from escaping downstream.

Even when you do whatever right on the line, the trap fills. Soap does not liquify fat. Hot water just delays the solidifying. Enzyme or additive products press grease downstream where it solidifies in your pipelines or the city primary. Lots of municipalities ban ingredients outright or require specific approval. The only safe, approved technique is mechanical elimination, implying complete pump out, scraping the walls, rinsing, and disposal at an allowed facility.

When the trap is disregarded, you [Grease Trap Pumping](#) start to notice useful changes before the crisis. Floor drains pipe bubble during rush. Preparation sinks drain more gradually. There is a sweet, stale smell that intensifies after the dishwashing machines run. The lid area ends up being slick, with flies that like the environment. None of these are cause to panic yet, however all of them are early warnings that your grease trap cleaning schedule and daily routines require attention.

What regulators really expect

Local codes vary, however the fundamentals repeat across cities and counties.

First, the 25 percent rule. If the combined layer of fats on the top and solids on the bottom equals a quarter of the efficient liquid depth, the system should be serviced. That is based upon performance, not a calendar. Many health departments develop their regular inspection questions around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A common standard is every 30 to 90 days for interior traps. Some fast service kitchens pumping a great deal of fryer oil by volume need every 2 to 4 weeks. Outdoor interceptors are bigger, so you might see 60, 90, or 120 day intervals, however that only works if daily practices are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions require a hauling manifest for each grease trap service see. It must consist of the generator name and address, unit size, date and time, overall gallons gotten rid of, location disposal facility, and hauler license or permit number. Keep copies on site for one to three years, depending on local guidelines. Auditors want to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your municipality keeps track of FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limitation, typically in the 100 to 250 mg/L range, sometimes lower for sensitive systems. High readings can trigger additional charges, increased frequency needs, or notifications of infraction. The origin is typically poor day-to-day practices paired with past due service.

Finally, enforcement. Charges are genuine. I have seen \$250 cautioning fines become \$2,500 repeat offenses and, in a number of coastal cities, short-term hangs on food permits up until the concern is fixed. Clean-up expenses after an overflow, specifically if it gets away to storm drains, compound the bill and generate ecological agencies. The cheapest path is preventive.

The anatomy of a strong partnership

A grease trap company must be more than a contact number on a sticker. You desire a service that knows your menu, volume, pipes design, hours, and regional rules. That relationship starts with a site check out, not a price quote over the phone. A great tech will determine the interceptor, check access, examine baffles, ask about peak periods, and peek at the meal location to comprehend just how much solids pack you create.

Discuss frequency, however concur that it will be validated by determined sludge and grease thickness on the first two or three services. Great companies document those measurements with a dip stick, photos, and a composed report. That lets you adjust to the 25 percent rule instead of guessing.

Ask about disposal. Reliable haulers discharge to allowed grease processing facilities or wastewater plants that accept grease. Get the names of those centers and make sure they appear on your manifests. If the hauler can not provide this, keep looking.

Emergency action matters. Backups do not await workplace hours. Set expectations for reaction time, preferably within 2 to 4 hours for a real obstruction. Clarify rates for after hours, weekends, or vacations so you are not shocked when a truck appears at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The team will open heavy covers, potentially work around traffic, and utilize vacuum trucks with powerful pumps. They need to be trained in confined space awareness, even if they are not entering, and bring spill packages. Your business must be noted as a certificate holder on their insurance so you are alerted of any protection lapses.

Finally, scope of work. Full service implies total pump out of all chambers, scraping and rinsing walls and baffles, removing solids, and sealing the lid with a fresh gasket or sealant where needed. Partial pumping, often offered as a low rate, only removes the top layer. It leaves heavy solids behind and reduces the time up until your next backup.

Daily preparedness begins on the line

The most significant drivers of grease build-up are plate waste and pan residue. You can slow that river of fat with constant routines that barely include time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Use sink strainers and empty them often. Train dish personnel to wash with tempered water instead of blasting with scalding warm water that melts everything and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never ever put oil into a sink, even when you are in a rush at closing.

I like an easy, noticeable log posted near the dish area. Each shift checks 2 items: strainer condition and sink flow. That little ritual keeps awareness high. Pair that with a weekly five minute walkthrough by a supervisor who lifts the trap lid, eyeballs the grease cap, and notes any odor. If the lid needs tools or sealant, schedule a tech for a quick check instead, due to the fact that you do not want inexperienced staff spying a rusted cover.

Here is a short checklist you can use without overcomplicating things.

- Scrape plates and pans into the garbage before washing, then utilize sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at recommended temps, not scalding, to avoid pushing liquefied fat through the trap.
- Note sluggish drains pipes or odors instantly in a log, then signal a manager if they persist.

How typically must you schedule grease trap cleaning

The right interval depends upon your food, volume, and practices. A sandwich shop with light cooking can often stretch to 90 days on an indoor trap, offered they manage solids. A fried chicken idea running 2 banks of fryers might need 14 to 1 month. A hotel with banquet volume and inconsistent staffing may land at 60 days even with a big outdoor interceptor.

Some signals assist calibrate:



- If the top layer forms a thick, firm mat that a gloved finger can not quickly stir, you are overdue.
- If you start to smell a sweet, swampy smell near the dish area after service, you are in the gray zone.
- If the pump truck consistently gets rid of a volume within 10 to 20 percent of your interceptor's rated capacity, and solids are heavy, your interval is too long.

Menu modifications matter. Including a popular short rib or fried appetiser section can move you from 60 to 45 days with no change in headcount. Seasonal rushes can do the exact same. In December, when celebrations accumulate, think about a mid month service. It is less expensive than a Saturday night shutdown.



Space and gain access to drive practicality. An under sink trap might be only 20 to 50 gallons. These small systems fill fast and can block suddenly if a strainer is missing for a few days. The reality is that numerous such traps need 14 to thirty days attention depending on use. If that cadence stress your budget, buy training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the odor does not hit prep.

What an expert grease trap service see should look like

When the team arrives, they should park safely, set cones if needed, and sign in with a supervisor. For interior traps, they will secure surrounding floors, get rid of the cover carefully, and take a fast measurement of grease and solids. Then they will insert the vacuum pipe, get rid of all contents, and scrape the walls and baffles. Some will wash with water and vacuum once again to catch residuals. If they discover a harmed baffle or missing out on gasket, they ought to flag it with images and note it on the report.

For outside interceptors, anticipate a heavier setup. The truck will stage near the manhole, get rid of the lid sections, and follow the exact same full removal and scraping actions. It is typical for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the cover should be reset square and sealed where required, the location cleaned down, and any splatter managed. Ask the tech to show you the grease density reading they tape-recorded, then conserve the service ticket and manifest.

If the team only skims the top or refuses to open numerous chambers, that is a red flag. Interceptors often have separate compartments for solids and FOG. Skipping a chamber leaves solids that will migrate and clog the outlet. Quality control here settles in months of trouble totally free operation.

The paperwork that conserves you during audits

A tidy binder can turn a tense inspection into a casual chat. Keep a devoted grease control folder with:

- Copies of all grease trap cleaning manifests with volumes gotten rid of and disposal sites.
- A simple service log that lists dates, providers, and any restorative actions.
- A day-to-day or weekly list with initialed entries, even if it is just two line items.
- Any correspondence from your city associated to FOG requirements, including your assigned frequency.
- Photographs of the trap interior taken quarterly, if your hauler provides them. They reveal that walls are clean and baffles intact.

Retention durations vary, but one to three years is normal. If you belong to a bigger brand, scan and keep digital copies as well. The best inspectors I know value clearness and will typically decrease their analysis when they see consistent records.

The real expense math

Most operators understand unit prices, not system expense. A standard interior trap service might cost \$200 to \$450 in many markets, higher in dense urban locations. Big outside interceptors can run \$400 to \$900 depending on size, range to truck staging, and market rates. If your hauler travels far or deals with tight access, expect a premium.

Compare that to the cost of a backup during peak. A plumbing technician might charge \$250 to \$600 for a cable television or jetter, if the obstruction is accessible. If the trap is the offender and requires an emergency situation pump out, add another \$300 to \$800 after hours. If wastewater overruns into preparation or visitor locations, plan for sterilizing, possible lost shifts, and, in the worst cases, removal that quickly strikes four figures. Add the soft expenses, like staff hours invested rescheduling, appeasing guests, and cleaning after midnight. Regular service looks cheap.

Surcharges from the city can be quiet yet expensive. Some towns include a regular monthly fee if your FOG releases test high, frequently in the \$50 to \$200 range, up until you show control. That adds up over a year. You can burn the exact same money on 3 or four preventive pump outs that really fix the condition.

Edge cases and judgment calls

Not every cooking area fits the standard playbook.

Under sink traps in tight spaces can be uncomfortable. Make sure the plumbing professional installed a trap with a detachable lid and sufficient clearance for a tech to service it without taking apart half your millwork. If you can not raise the lid without moving devices, you will pay more and service gets postponed. A small redesign or hinge kit can pay for itself in a couple of visits.

Food trucks and kiosks face restraints on water and waste holding. If you run mobile units that hook into a commissary, the commissary's interceptor takes the hit. Coordinate with them to share records, particularly if the health department checks your mobile operation separately.



Shared interceptors in shopping malls or multi occupant pads develop conflict. If the line exceeds limitations, the property owner might pass expenses to all tenants. Keep your own records tight and ask your grease trap company to document your trap condition. That method, if a neighboring renter disregards their system, you have proof you are not the source.

Septic systems include a twist. Grease management is a lot more important because fats drift in the sewage-disposal tank and can clog the soil absorption location. Local guidelines might require both a grease interceptor and more frequent septic pumping. Ensure your hauler is approved for both streams.

Winter weather condition causes covers to bond to their frames. A supplier who brings de icers and extra gaskets will get the job done without breaking concrete. Storm schedules likewise press emergency situation reaction. Strategy extra buffer time around holidays and heavy snow periods.

Training that sticks

Grease control lives or dies with your group's routines. I like to include a 2 minute pre shift pointer once a week. Keep it simple, like "Today, we are watching sink strainers. If you dump a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks talk about oil handling, other weeks about reporting slow drains pipes. Commemorate when the log shows zero smell notes, because that means the system is working.

Assign responsibility. A lead in the dish area can initial the day-to-day list. A supervisor can evaluate the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, look at the readings, and note any suggestions. If the crew has to remove an old seal whenever, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink supports during the rush

Backups happen. What matters is how regulated your reaction looks. Keep this basic plan published near the meal area.

- Stop water circulation immediately at sinks and meal makers, then reroute filthy ware to a bus tub or backup station.
- Check strainers and obvious clogs at the fixture initially, clear if safe, and do not utilize warm water to press through.
- If the trap is interior and available, search for overflow or lid seepage, then call your grease trap company and plumbing together.
- Contain any spill with towels and a mop, sanitize impacted locations, and keep food prep zones isolated.
- Log the incident with time, personnel on task, and actions taken, then examine with your service provider to adjust service frequency.

This method can conserve you an hour of mayhem and gives your hauler context to diagnose origin. In most cases, the fix is not heroic. It is just overdue service paired with a clogged strainer upstream.

Working smoothly with inspectors

Invite inspectors into your process rather than playing defense. When they show up, show them clear access to the trap, a clean pad or flooring around it, and your binder of records. If you have actually just recently altered frequency based upon determined thickness, point that out and show the report. If you had an incident, do not conceal it. Describe the actions you took and the adjustment you made with your grease trap service. Inspectors are trained to search for patterns. When they see you determine, record, and appropriate, they relax.

Choosing the best grease trap company

Price matters, but the most inexpensive quote that avoids half the work will cost you later. When you vet companies, search for a couple of telltales of professionalism. Do they perform and tape-record pre and post measurements of grease and solids? Do they provide pictures of the interior after cleaning? Can they name the disposal centers they utilize, and do those names appear on your manifests? Do they offer foreseeable scheduling with reminders and a method to reschedule when your peak moves change?

Ask for recommendations from comparable operations. A cafe and a high volume fryer house do not share the exact same problems. A provider who keeps chicken chains running on 21 day cycles understands how to deal with heavy loads and brief windows. Also, inquire about include ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others adhere to pumping only. There is no single right answer, but it is much better to understand what you are getting.

Technology assists, however compound matters more. Timestamped reports with GPS are useful, yet they do not change a cleaned up baffle. Still, those tools reveal you the crew arrived when they stated they did and assist you match service times to your logs.

The payoff for doing this well

When you get the rhythm right, the system fades into the background. Personnel stop talking about smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves a clear record. You pass inspections with minutes to spare. Many of all, your attention remains where it belongs, on guests and food.

Grease control is not rocket science, however it does reward care and partnership. Treat your grease trap company like a colleague, not a last hope. Give them information from your flooring, ask for theirs from the trap, and make little changes as your menu and seasons modification. Set that with a couple of non flexible habits at

the sink and on the line. You will spend less, sleep better, and avoid the kind of midnight memories no operator wants, like mopping a flooded meal pit while a pumper truck idles outside.

A kitchen that is daily ready and compliant is not luck. It is the outcome of steady practice, sincere interaction, and a company who does the complete task every time. If your current partner is not delivering that, it is worth the effort to find one who will.

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 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.