

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 glamorous. It sits under a stainless prep table or outside behind a steel lid, capturing whatever your line tosses at it. Yet that box has an outsized effect on your cooking area's health, your ability to pass inspections, and your spending plan. The distinction in between a smooth service and a late night shutdown typically boils down to how well you and your grease trap company interact, day in and day out.

I have opened days with a floor that smells like a fried-food hangover, and I have actually stood beside a pumper truck at 5 a.m. Watching a tech take out a mat so thick you could flip it like a pancake. The pattern is always the same. Business that deal with grease control as a shared duty between their team and a reliable grease trap service seldom see emergency situations. The ones that punt it to "whenever it supports" pay more, lose time, and pick battles with regulators they will not win.

What lives inside the box

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

Even when you do everything right on the line, the trap fills. Soap does not liquify fat. Hot water just delays the strengthening. Enzyme or additive items push grease downstream where it solidifies in your pipes or the city main. Numerous towns prohibit additives straight-out or need specific approval. The only safe, approved method is mechanical removal, suggesting complete pump out, scraping the walls, rinsing, and disposal at an allowed facility.

When the trap is ignored, you start to discover useful changes before the crisis. Flooring drains bubble during rush. Preparation sinks drain more gradually. There is a sweet, stagnant smell that intensifies after the dishwashers run. The cover area becomes slick, with flies that love 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 habits require attention.

What regulators in fact expect

Local codes differ, but the principles repeat across cities and counties.

First, the 25 percent rule. If the combined layer of fats on top and solids on the bottom equates to a quarter of the reliable liquid depth, the unit must be serviced. That is based upon efficiency, not a calendar. Lots of health departments build their routine evaluation questions around this standard and will ask to see records that show compliance.

Second, frequency. A typical standard is every 30 to 90 days for interior traps. Some fast service kitchen areas pumping a lot of fryer oil by volume need every 2 to 4 weeks. Outside interceptors are bigger, so you may see 60, 90, or 120 day periods, but that only works if daily habits are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Many jurisdictions need a hauling manifest for each grease trap service go to. It needs to include the generator name and address, unit size, date and time, total gallons gotten rid of, location disposal facility, and hauler license or allow number. Keep copies on site for one to 3 years, depending on local rules. Auditors wish to trace your waste from the trap to the final processor.

Fourth, discharge limitations. If your municipality monitors FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limit, often in the 100 to 250 mg/L variety, in some cases lower for delicate systems. High readings can set off surcharges, increased frequency needs, or notifications of infraction. The root cause is typically poor daily practices coupled with past due service.

Finally, enforcement. Penalties are genuine. I have actually seen \$250 cautioning fines become \$2,500 repeat violations and, in numerous seaside cities, momentary hangs on food permits until the issue is corrected. Cleanup costs after an overflow, especially if it leaves to storm drains, compound the costs and bring in ecological companies. The most inexpensive course is preventive.

The anatomy of a strong partnership

A grease trap company ought to be more than a contact number on a sticker label. You desire a service that knows your menu, volume, pipes layout, hours, and local rules. That relationship begins with a site go to, not a quote over the phone. A great tech will determine the interceptor, check access, inspect baffles, ask about peak durations, and peek at the meal location to understand how much solids load you create.

Discuss frequency, but concur that it will be verified by determined sludge and grease thickness on the first 2 or three services. Excellent suppliers record those measurements with a dip stick, pictures, and a written report. That lets you calibrate to the 25 percent guideline rather than guessing.

Ask about disposal. Reliable haulers release to permitted grease processing centers or wastewater plants that accept grease. Get the names of those centers and be sure they appear on your manifests. If the hauler can not supply this, keep looking.

Emergency action matters. Backups do not wait for office hours. Set expectations for reaction time, preferably within 2 to 4 hours for a true blockage. Clarify pricing for after hours, weekends, or vacations so you are not amazed when a truck appears at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy covers, potentially work around traffic, and utilize vacuum trucks with powerful pumps. They should be trained in confined space awareness, even if they are not going into, and carry spill sets. Your organization ought to be noted as a certificate holder on their insurance so you are informed of any protection lapses.

Finally, scope of work. Full service suggests complete pump out of all chambers, scraping and washing walls and baffles, eliminating solids, and sealing the lid with a fresh gasket or sealant where needed. Partial pumping, often provided as a low price, only eliminates the leading layer. It leaves heavy solids behind and shortens the time up until your next backup.

Daily preparedness starts on the line

The greatest drivers of grease accumulation are plate waste and pan residue. You can slow that river of fat with constant habits 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 typically. Train meal personnel to wash with tempered water rather than blasting with scalding warm water that liquefies everything and overwhelms the trap. Keep an identified drum for waste fryer oil, and never put oil into a sink, even when you are in a rush at closing.



I like a basic, visible log posted near the meal location. Each shift checks 2 items: strainer condition and sink circulation. That little ritual keeps awareness high. Set that with a weekly five minute walkthrough by a manager who lifts the trap cover, eyeballs the grease cap, and notes any odor. If the cover requires tools or sealant, schedule a tech for a fast check rather, since you do not desire inexperienced personnel prying a rusted cover.



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

- Scrape plates and pans into the garbage before rinsing, then use sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never down a drain.
- Run pre-rinse and dishwashers at recommended temps, not scalding, to prevent pushing melted fat through the trap.
- Note slow drains pipes or smells instantly in a log, then signal a manager if they persist.

How often should you arrange grease trap cleaning

The right interval depends on your food, volume, and practices. A sandwich store with light cooking can often extend to 90 days on an indoor trap, provided they manage solids. A fried chicken concept running two banks of fryers may require 14 to thirty days. A hotel with banquet volume and inconsistent staffing might land at 60 days even with a big outdoor interceptor.

Some signals help calibrate:

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

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

Space and access drive functionality. An under sink trap may be only 20 to 50 gallons. These little units fill quick and can block unexpectedly if a strainer is missing for a few days. The reality is that numerous such traps require 14 to one month attention depending on usage. If that cadence strains your budget, purchase training and

upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the smell does not struck prep.



What an expert grease trap service check out need to look like

When the crew arrives, they should park securely, set cones if required, and sign in with a supervisor. For interior traps, they will secure surrounding floorings, get rid of the lid carefully, and take a quick measurement of grease and solids. Then they will place the vacuum hose, eliminate all contents, and scrape the walls and baffles. Some will rinse with water and vacuum once again to catch residuals. If they discover a damaged baffle or missing gasket, they ought to flag it with images and note it on the report.

For outside interceptors, expect a much heavier setup. The truck will stage near the manhole, eliminate the cover sections, and follow the exact same full elimination 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 lid should be reset square and sealed where required, the area cleaned down, and any splatter managed. Ask the tech to show you the grease density reading they tape-recorded, then save the service ticket and manifest.

If the crew just skims the top or refuses to open several chambers, that is a red flag. Interceptors frequently have separate compartments for solids and FOG. Skipping a chamber leaves solids that will migrate and obstruct the outlet. Quality assurance here pays off in months of difficulty free operation.

The paperwork that saves you during audits

A neat binder can turn a tense evaluation into a casual chat. Keep a dedicated grease control folder with:

- Copies of all grease trap cleaning manifests with volumes eliminated and disposal sites.
- A simple service log that notes dates, service providers, and any corrective actions.
- An everyday or weekly checklist with initialed entries, even if it is simply 2 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 supplies them. They reveal that walls are clean and baffles intact.

Retention durations vary, however one to 3 years is typical. If you belong to a bigger brand name, scan and store digital copies as well. The very best inspectors I understand value clearness and will typically decrease their analysis when they see consistent records.

The genuine expense math

Most operators understand unit prices, not system cost. A basic interior trap service might cost \$200 to \$450 in lots of markets, higher in dense metropolitan locations. Large outdoor interceptors can run \$400 to \$900 depending on size, range to truck staging, and market rates. If your hauler takes a trip far or deals with tight gain access to, expect a premium.

Compare that to the expense of a backup throughout peak. A plumber might charge \$250 to \$600 for a cable or jetter, if the blockage is accessible. If the trap is the perpetrator and needs an emergency situation pump out, include another \$300 to \$800 after hours. If wastewater overflows into prep or guest locations, prepare for sterilizing, possible lost shifts, and, in the worst cases, remediation that easily hits four figures. Include the soft expenses, like personnel hours spent rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be peaceful yet expensive. Some municipalities include a month-to-month fee if your FOG discharges test high, typically in the \$50 to \$200 range, till you show control. That builds up over a year. You can burn the same money on 3 or four preventive pump outs that in fact repair the condition.

Edge cases and judgment calls

Not every kitchen fits the standard playbook.

Under sink traps in tight spaces can be uncomfortable. Make certain 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 lift the lid without moving equipment, you will pay more and service gets delayed. A small redesign or hinge kit can spend for itself in a few visits.

Food trucks and kiosks deal with 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, especially if the health department checks your mobile operation separately.

Shared interceptors in shopping centers or multi occupant pads create dispute. If the line goes beyond limits, the proprietor may 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 overlooks their system, you have proof you are not the source.

Septic systems add a twist. Grease management is even more critical since fats drift in the septic system and can clog the soil absorption area. Local rules may need both a grease interceptor and more regular septic pumping. Make certain your hauler is authorized for both streams.

Winter weather condition triggers lids to bond to their frames. A service provider who brings de icers and extra gaskets will do the job without breaking concrete. Storm schedules also press emergency reaction. Plan extra buffer time around vacations and heavy snow periods.

Training that sticks

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

Assign accountability. A lead in the meal location can initial the daily checklist. A manager can review the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, look at the readings, and note any recommendations. If the crew has to cut away an old seal each time, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink backs up throughout the rush

Backups happen. What matters is how regulated your reaction looks. Keep this easy [Jetting Services](#) strategy posted near the dish area.

- Stop water flow right away at sinks and meal makers, then redirect unclean ware to a bus tub or backup station.
- Check strainers and apparent clogs at the fixture initially, clear if safe, and do not use warm water to push through.
- If the trap is interior and accessible, look for overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sterilize impacted areas, and keep food prep zones isolated.
- Log the incident with time, staff on task, and actions taken, then evaluate with your company to change service frequency.

This approach can conserve you an hour of turmoil and gives your hauler context to identify source. In most cases, the fix is not heroic. It is just past due service coupled with a blocked strainer upstream.

Working efficiently with inspectors

Invite inspectors into your process rather than playing defense. When they get here, show them clear access to the trap, a clean pad or flooring around it, and your binder of records. If you have recently changed frequency based upon determined density, point that out and show the report. If you had an incident, do not hide it. Describe the steps you took and the change you made with your grease trap service. Inspectors are trained to search for patterns. When they see you measure, record, and appropriate, they relax.

Choosing the ideal grease trap company

Price matters, however the most affordable quote that avoids half the work will cost you later on. When you veterinarian service providers, search for a couple of telltales of professionalism. Do they carry out and tape-record pre and post measurements of grease and solids? Do they supply photographs of the interior after cleaning? Can they call the disposal facilities they utilize, and do those names appear on your manifests? Do they use foreseeable scheduling with tips and a way to reschedule when your peak moves change?

Ask for referrals from similar operations. A coffee bar and a high volume fryer home do not share the very same problems. A service provider who keeps chicken chains running on 21 day cycles understands how to manage

heavy loads and brief windows. Also, inquire about include ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others stick to pumping just. There is no single right answer, however it is much better to understand what you are getting.

Technology assists, but compound matters more. Timestamped reports with GPS work, yet they do not replace a cleaned baffle. Still, those tools show you the crew showed up when they said they did and assist you match service times to your logs.

The benefit for doing this well

When you get the rhythm right, the system fades into the background. Staff stop speaking about smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves behind a clear record. You pass examinations with minutes to spare. Many of all, your attention stays where it belongs, on visitors 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 option. Give them data from your flooring, request theirs from the trap, and make little changes as your menu and seasons modification. Pair that with a few non flexible habits at the sink and on the line. You will invest less, sleep much better, and prevent the kind of midnight memories no operator wants, like mopping a flooded dish 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 service provider who does the full job every time. If your current partner is not providing that, it is worth the effort to discover 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

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Elite Sanitation Services focuses on septic maintenance

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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 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.