

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 packed brunch shift can turn awful in minutes when the dishwashing machine supports and foul water sneaks across the floor. 9 times out of 10, the perpetrator is an overlooked grease trap. I have seen brand-new supervisors discover this lesson the hard method, mopping between orders while a plumbing professional rushes to the website. The fix is basic in principle, however it demands discipline. Grease management is not attractive, yet it is among the most reputable methods to protect margins, prevent fines, and keep a kitchen humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they need service, what an expert cleaning should consist of, how to choose a trustworthy grease trap company, and the small everyday routines that keep huge problems 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 personnel who know much better, some volume slips down the drain. The grease trap, often called a grease interceptor, sits in that path and separates the floaters from the flow.

Inside a normal system, water from sinks and dishwashers goes into through an inlet, decreases in a chamber, and cools slightly. Due to the fact that 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 alter instructions, which improves separation. Cleaner water exits through an outlet tee to the sewage system. The caught grease, called FOG in inspector shorthand, remains behind up until a set up pump out.

There are 2 common households. Under-sink traps are compact, often between 10 and 50 gallons, situated near the prep or meal area. They fill fast in hectic kitchens and require regular service. Outside interceptors are larger concrete or fiberglass tanks, anywhere from a couple of hundred to several thousand gallons, frequently buried near the structure. They hold more, which extends the service interval, however they feature gain access to, safety, and permitting factors to consider that under-sink systems do not.

A correctly sized and set up system consists of a flow control device to prevent rises, properly sized tees to reduce turbulence, and protected, available covers. Shortcuts undermine the entire idea. I have actually seen traps without flow controls that churn like a mixer during peak dish runs. That churn presses grease downstream and beats the separation process.



Why regular cleaning is non-negotiable

Health, security, and regulatory compliance all meet at the trap. When an unit surpasses capability, grease follows the water and coats downstream piping. The very first indication is usually a sluggish drain throughout rush. Next comes smell that does not go away with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some municipalities, repeat violations carry fines that harm more than a membership to a dependable grease trap service ever will.

Odors are more than a problem. They show anaerobic breakdown and the prospective development of hydrogen sulfide, which can corrode metals and develop a safety hazard in enclosed areas. Standing, greasy water likewise brings in bugs and reduces the life of floor covering and grout. Your hood and fire suppression system will not care that the problem started in a trap. Grease is fuel. Keeping it contained belongs to a more comprehensive fire danger strategy.

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

How frequently must you set up cleaning

Every facility is different, so blanket guidelines miss the mark. A beneficial standard is the 25 percent rule utilized by lots of inspectors. When the combined density [Septic Pumping](#) of drifting grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and routines. A fast-casual burger principle with 80 seats that runs seven days will often require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with careful preparation and minimal frying might stretch to 6 to 8 weeks. Outdoor interceptors serving a hotel or food hall frequently land in between 1 and 3 months. Catering services with seasonal spikes often alter schedules when wedding events strike. The only honest 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 to 25 percent at 2 weeks, press it to three, then 4, and stop when you approach that limit. If you add a fryer bank or open for weekend breakfast, tighten up the interval for a number of cycles and see how the numbers move.

Avoid false self-confidence. Enzyme items that appear to "digest" grease can emulsify fats briefly, sending them farther downstream where they cool and resolidify. The trap may look cleaner, but your personal line or the municipal primary could pay the price.

What a professional grease trap cleaning should include

Not all service is produced equivalent. A correct task is more than a fast skim of the leading layer. In a comprehensive visit, the team will show up with a vacuum truck or portable unit ideal for the trap's area. They will get rid of the lids with care to prevent damaging gaskets or removing bolts. Before pumping, they may determine thickness with a slotted stick or electronic probe to record conditions.

Pumping should be complete. That suggests floating grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen, the settled layer can rival the grease cap and will not budge without agitation. The professional ought to scrape interior walls and baffles to remove sticky residue, then wash with water to bring loosened up product into the vacuum hose pipe. If the system connects to a long lateral that is vulnerable to accumulation, a great crew will offer to hydro jet the connecting line to avoid tightness just outside the trap.

While the unit is open, a short examination settles. Look for cracked baffles, missing out on or brief outlet tees, compromised gaskets, loose bolts, and corrosion. I have seen outlet tees fall off into the tank, which enables grease to bypass separation entirely. If the trap is indoors, look for weeping around joints and lids. Outdoors, guarantee surrounding soil is graded so stormwater does not clean into the tank.

Before lids go back on, the technician fills up the trap with clean water to the proper operating level. This primes the separation process and avoids odors that can arise when an empty trap sits idle.

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

The daily and weekly practices that make a difference

You can not outsource every piece of grease control. The very best kitchens combine a trustworthy grease trap service with small regimens that reduce load. Below is a brief list any supervisor can carry out without blowing up a shift.

- Scrape and clean pans, trays, and plates into the garbage before rinsing. A rubber spatula and a stack of deli paper near the dish pit make this simpler 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 meal and prep personnel to utilize warm, not boiling, water. Incredibly hot water can momentarily melt fats and press them past the separation point, then they solidify in the line.
- Keep a basic log at the meal station. A quick preliminary every day for "strainers examined" and "waste oil bin closed" develops accountability without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin typically discover the nearby trench drain, which beats the whole system.

These little steps lower the amount of FOG your trap requires to handle and often buy you an additional week or two in between services without risk.

Choosing the right grease trap company

A reputable partner matters. Rates differ, but the real distinction appears on a rainy Friday when your phone rings at 7 p.m. A reliable provider is easy to reach, follows the rules, and keeps your place out of difficulty. When you examine alternatives, concentrate on the fundamentals below.

- Licensing, insurance, and disposal qualifications. Ask where they take the waste and demand a sample manifest. If they are reluctant, move on.
- Proof of training and safety treatments. Service technicians should understand confined area threats, lockout needs for dish pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps require portable vacuums with odor control, not a jury-rigged shop vac. Outside interceptors require a truck with enough hose and suction.
- Documentation and reminders. Look for suppliers that provide digital service reports with images, track the 25 percent guideline, and send out schedule prompts before you are overdue.

- Responsiveness and after-hours ability. Emergency situations do not await company hours. Ask how they deal with nights, weekends, and holidays, and what the premium is.

Anyone can quote a low rate by skimming or cutting corners on disposal. That bargain evaporates when an energy fine or a backflow strikes. The ideal company treats your trap like important infrastructure, not a fast stop.

What it costs and how to budget

Costs track with gain access to, size, and frequency. For a little under-sink trap, expect a grease trap cleaning charge in the variety of 100 to 250 dollars per check out in numerous markets. Outside interceptors usually run 300 to 800 dollars, though large tanks or tough access can press into 4 figures. After-hours or emergency situation calls frequently add 25 to half. Hydro jetting the lateral, if required, tacks on another 150 to 400 dollars depending on length and complexity.

Contracts can save money if they ensure frequency and scope. A quarterly plan that consists of assessment images and line jetting once each year often pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your patio opens in April, set up an additional pump out late March, not after the very first sunny Saturday wrecks your drains.

Avoid false economies. Avoiding one service to conserve 400 dollars looks smart till a Saturday backup forces you to comp 75 meals and pay overtime while a team vacuums at midnight. The softer [Grease Trap Pumping elitesanitationservices.com](https://elitesanitationservices.com) costs, like bad reviews and stressed out personnel, hardly ever program on a spreadsheet but feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations vary by city and county, but inspectors usually want two things. Keep discharge below FOG limitations, and keep records that prove you attempt. Post your maintenance schedule where personnel can discover it. Keep copies of manifests for a minimum of 3 years, longer if your town says so. Some areas require that a certified grease trap company haul and get rid of waste at approved centers. Others define an optimum interval between services no matter load. Know your local rules. Companies who work in your location daily can generally brief you in 10 minutes.

Sampling ports help, specifically on outside interceptors. They enable inspectors to check effluent without opening the main tank. If your system lacks one, think about including it during a restoration. Some energies charge surcharges based on FOG concentration or biochemical oxygen demand. Great records will help you contest outliers.

Train staff on what not to put down [Jetting Services](#) drains. Gray locations turn up. Stock pots with abundant remoulade are not soup when it concerns FOG. Cooling and skimming into strong waste before washing settles. So does a clear policy on wiping down fryers before washdown, not during it.

Troubleshooting common problems

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

Slow drains after service recommend one of 2 things. Either the outlet tee is misaligned or missing out on, or the connecting line needs hydro jetting. I have actually likewise seen circulation restrictor orifices block with rice or

veggie matter, which starves the trap and supports sinks. A competent technician will pull and clear the orifice plate. Do not increase the size of the hole to "fix" the issue. That modification increases speed, minimizes separation, and sends out grease downstream.

Recurring alarms in monitored systems can originate from overuse of hot water to go after grease, enzyme use that emulsifies, or merely a small trap for the present menu. If you included fryers, think about an extra solids interceptor upstream and a tighter schedule. In winter, grease can congeal rapidly in outside lines. Insulating exposed sections, running a brief warm water flush before opening, and ensuring doors near dish locations close well can help.

Dishwashers are worthy of attention. High temp devices can increase flow and temperature, which might interrupt separation in a small under-sink system. If area permits, some cooking areas path dishwashing machine discharge through a dedicated solids interceptor or into a slightly larger trap to deal with surges.

The truth about ingredients and enzymes

There is a market for biological and chemical ingredients that assure to decrease pumping needs. In certain regulated cases, bioaugmentation can help handle odor and enhance breakdown of residual organics on walls. The key word is recurring. Ingredients are not an alternative to physical removal of FOG and solids. Towns often limit or ban products that emulsify grease since they press the problem into public lines. Before you trial anything, check local guidelines and collaborate with your supplier. If you decide to utilize an additive, treat it like a deodorizer with side advantages, not a service replacement.

Safety matters more than speed

Small under-sink traps lull individuals into casual routines. However, moving lids, scraping interiors, and washing with hot water develop burn and cut risks. Use gloves, eye security, and closed-toe shoes. Keep degreasers off the flooring to avoid slips. Never ever leave a lid off during service, even for a minute. A falling ladle or a staffer's foot will cost even more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can contain harmful gases and low oxygen levels. Entry into a tank is a restricted space job that requires training, tracking, and rescue planning. Do not let anyone climb into a tank to obtain a dropped tool or reposition a tee. A reputable grease trap service will deal with interior deal with correct devices and permits.

Vehicles and pipes near packing docks can develop journey hazards and obstruct fire lanes. A great crew will cone off the area, run tubes safely, and coordinate timing with your deliveries. If you have a valet or a line of visitors close by, consider early morning or late night service to avoid conflicts.

Design tweaks and clever upgrades

If you are remodeling or developing out a new idea, make the effort to get grease management right. Sizing matters. Usage peak flow estimations, not averages. Consist of a bit of headroom for growth or menu modifications. Install a solids interceptor upstream of the primary trap if you prep a great deal of rice, pasta, or veggie trimmings. That little box catches sink debris and lowers how typically your main unit fills with sludge.

Specify accessible covers that can be removed without moving devices. On outside systems, prepare for truck access within tube variety. Long terms around corners cost time and boost smell risk. Add a tasting port and an isolation valve if your code allows. These bits do not add much to the costs however pay back throughout evaluations 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 notify you when levels approach the service threshold. The hardware has actually improved in recent years, with much better battery life and fewer false positives. They will not change a qualified tech's eye, but they can prevent a missed out on cycle when a manager goes on leave.

A short case study from a hectic fry kitchen

A fried chicken concept I worked with opened a second area in a college town. Same menu, comparable seating, however they cut the grease trap service from every three weeks to every 6 since the brand-new store had a somewhat larger under-sink unit. Within 2 months, the dish location smelled like a dumpster on damp days and the flooring drains burped throughout the supper rush. The grease trap company pulled records and showed that the settled solids layer was the genuine problem. **Septic Pumping** The brand-new shop had a much heavier prep load, so more batter and crumbs reached the trap. The option was easy. They set up a compact solids interceptor upstream and went back to a three week schedule. Odors disappeared, drains pipes relaxed, and they really saved cash by avoiding 2 emergency situation employs the next quarter.

Bringing it all together on a busy schedule

Grease control rewards routine. Specify a service period that keeps you listed below the 25 percent limit. Pair that with simple staff practices, a log, and a partner you can reach when it matters. Deal with documentation like clean walkthroughs, not paperwork. When you check out providers, focus on safety, disposal openness, and proof that they will be there on hard nights, not simply sluggish Tuesdays.

A kitchen area that plans for grease runs smoother. Visitors never think of your trap, and that is the point. With the best grease trap service in location, you will invest less time responding and more time serving. If you have actually not looked at your schedule or manifests in a while, pull the last 3 and make 2 calls. First, ask your group what they see and smell throughout peak meal runs. Second, speak to your grease trap company about whether the period, scope, and jetting cadence still fit your current volume. A 15 minute check can prevent a really public mess and a couple of 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 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.