

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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Saucier, MS 39574

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- Monday through Sunday: Open 24 hours

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A packed brunch shift can turn awful in minutes when the dishwashing machine supports and nasty water sneaks throughout the floor. Nine times out of 10, the offender is a neglected grease trap. I have actually seen brand-new managers discover this lesson the tough method, mopping between orders while a plumbing professional rushes to the site. The repair is basic in concept, however it demands discipline. Grease management is not glamorous, yet it is one of the most reliable methods to protect margins, prevent fines, and keep a cooking area humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they need service, what an expert cleaning should include, how to select a reputable grease trap company, and the small day-to-day routines that keep big problems off your shift log.

What a grease trap in fact does

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

Inside a normal unit, water from sinks and dishwashers goes into through an inlet, decreases in a chamber, and cools slightly. Because fats and oils are less thick than water, they increase. Much heavier food particles settle to the bottom as brown sludge. A baffle forces water to change instructions, which improves separation. Cleaner water exits through an outlet tee to the drain. The caught grease, called FOG in inspector shorthand, remains behind till a scheduled pump out.

There are 2 typical households. Under-sink traps are compact, frequently between 10 and 50 gallons, situated near the preparation or meal area. They fill quick in busy kitchen areas and require frequent service. Outdoor interceptors are larger concrete or fiberglass tanks, anywhere from a few hundred to a number of thousand gallons, frequently buried near the building. They hold more, which stretches the service period, however they come with access, security, and allowing considerations that under-sink units do not.

An effectively sized and set up system consists of a flow control gadget to prevent rises, properly sized tees to minimize turbulence, and secure, accessible lids. Shortcuts undermine the entire idea. I have seen traps without circulation controls that churn like a blender during peak dish runs. That churn presses grease downstream and defeats the separation process.

Why regular cleaning is non-negotiable

Health, security, and regulative compliance all fulfill at the trap. When an unit exceeds capability, grease follows the water and coats downstream piping. The very first sign is usually a sluggish drain throughout rush. Next comes smell that does not go away with bleach, then the surprise of an additional charge from your energy for high FOG discharge. In some municipalities, repeat offenses bring fines that hurt more than a membership to a trustworthy grease trap service ever will.

Odors are more than an annoyance. They indicate anaerobic breakdown and the possible development of hydrogen sulfide, which can rust metals and produce a security danger in enclosed spaces. Standing, greasy water likewise attracts bugs and shortens the life of flooring and grout. Your hood and fire suppression system will not care that the issue started in a trap. Grease is fuel. Keeping it consisted of is part of a broader 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 supervisors I appreciate deal with the trap like a walk-in fridge, something that always works due to the fact that it is on a strict maintenance clock.

How often needs to you schedule cleaning

Every facility is different, so blanket guidelines miss the mark. A useful criteria is the 25 percent guideline utilized by many inspectors. When the combined thickness of floating grease and settled solids reaches one quarter of the trap's liquid depth, performance drops quickly. At that point, schedule a cleaning.

In practice, frequency depends upon menu, volume, and routines. A fast-casual hamburger concept with 80 seats that runs 7 days will often need an under-sink trap serviced every 2 to 4 weeks. A sushi bar with mindful preparation and very little frying might extend to 6 to 8 weeks. Outdoor interceptors serving a hotel or food hall typically land between 1 and 3 months. Catering services with seasonal spikes often alter schedules when weddings hit. The only truthful answer is to monitor and adjust.

Start with a brief cycle if you have no history. After a couple of services, examine the manifests and any photos your service provider took. If the system is not near to 25 percent at 2 weeks, push 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 period for [Grease Trap Pumping](#) a number of cycles and see how the numbers move.

Avoid incorrect confidence. Enzyme products that appear to "digest" grease can emulsify fats momentarily, sending them further downstream where they cool and resolidify. The trap may look cleaner, but your personal line or the local primary could pay the price.

What a professional grease trap cleaning should include

Not all service is created equal. An appropriate task is more than a quick skim of the top layer. In a comprehensive see, the crew will arrive with a vacuum truck or portable system appropriate for the trap's area. They will eliminate the lids with care to avoid destructive 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 indicates floating grease, settled solids, and the watery middle layer are all left. In a heavy cooking area, the settled layer can measure up to the grease cap and will not budge without agitation. The specialist must scrape interior walls and baffles to remove sticky residue, then wash with water to bring loosened material into the vacuum hose. If the system connects to a long lateral that is vulnerable to accumulation, a good crew will use to hydro jet the connecting line to avoid constrictions just outside the trap.

While the unit is open, a short assessment pays off. Search for cracked baffles, missing out on or short outlet tees, compromised gaskets, loose bolts, and deterioration. I have seen outlet tees fall off into the tank, which enables grease to bypass separation completely. If the trap is indoors, check for weeping around seams and covers. Outdoors, guarantee surrounding soil is graded so stormwater does not clean into the tank.

Before covers go back on, the professional fills up the trap with clean water to the appropriate operating level. This primes the separation procedure and avoids smells that can arise when an empty trap sits idle.

Documentation must follow. Expect a manifest that lists volume got rid of, disposal website, time, date, and the professional's name or signature. Numerous jurisdictions require the generator, not just the grease trap company, to keep these records for numerous years. Pictures of before and after conditions assist you prove compliance during inspections.

The everyday and weekly practices that make a difference

You can not outsource every piece of grease control. The very best kitchens match a reliable grease trap service with little routines that minimize load. Below is a short list any supervisor can execute without exploding a shift.

- Scrape and wipe pans, trays, and plates into the garbage before rinsing. A rubber spatula and a stack of deli paper near the meal pit make this easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A full strainer is theater, not filtration.
- Train dish and prep staff to use warm, not boiling, water. Incredibly hot water can temporarily liquefy fats and push them past the separation point, then they strengthen in the line.
- Keep a basic log at the dish station. A fast initial each day for "strainers inspected" and "waste oil bin closed" produces responsibility without micromanaging.
- Store waste oil in a lidded, labeled container away from traffic. Spills around the bin typically discover the closest trench drain, which beats the whole system.

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

Choosing the ideal grease trap company

A trustworthy partner matters. Rates differ, but the real difference appears on a rainy Friday when your phone rings at 7 p.m. A credible company is easy to reach, follows the rules, and keeps your location out of trouble. When you evaluate choices, concentrate on the essentials below.

- Licensing, insurance coverage, and disposal credentials. Ask where they take the waste and request a sample manifest. If they think twice, move on.
- Proof of training and safety treatments. Professionals need to comprehend restricted space hazards, lockout needs for dish pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps require portable vacuums with smell control, not a jury-rigged store vac. Outdoor interceptors require a truck with enough hose and suction.
- Documentation and reminders. Try to find companies that supply digital service reports with photos, track the 25 percent rule, and send schedule triggers before you are overdue.
- Responsiveness and after-hours capability. Emergencies do not wait on business hours. Ask how they handle nights, weekends, and vacations, and what the premium is.

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



What it costs and how to budget

Costs track with access, size, and frequency. For a little under-sink trap, expect a grease trap cleaning cost in the series of 100 to 250 dollars per see in lots of markets. Outdoor interceptors usually run 300 to 800 dollars, though very large tanks or hard access can push into four figures. After-hours or emergency situation calls frequently add 25 to half. Hydro jetting the lateral, if required, adds another 150 to 400 dollars depending upon length and complexity.

Contracts can conserve money if they ensure frequency and scope. A quarterly strategy that consists of assessment photos and line jetting once annually typically pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your outdoor patio opens in April, arrange an extra pump out late March, not after the first sunny Saturday wrecks your drains.

Avoid false economies. Skipping one service to conserve 400 dollars looks wise till a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer expenses, like bad reviews and stressed staff, hardly ever program on a spreadsheet but feel real in a tight labor market.

Staying certified without losing sleep

Regulations vary by city and county, but inspectors normally desire 2 things. Keep discharge listed below FOG limits, and keep records that prove you try. Post your maintenance schedule where personnel can find it. Keep copies of manifests for at least three years, longer if your town states so. Some areas need that a licensed grease trap company haul and deal with waste at approved facilities. Others specify a maximum interval in between

services no matter load. Know your regional rules. Providers who operate in your location daily can generally inform you in 10 minutes.

Sampling ports help, especially on outside interceptors. They permit inspectors to test effluent without opening the main tank. If your system lacks one, consider including it during a renovation. Some energies charge surcharges based on FOG concentration or biochemical oxygen demand. Excellent records will assist you contest outliers.

Train staff on what not to put down drains pipes. Gray areas appear. Stock pots with abundant remoulade are not soup when it pertains to FOG. Cooling and skimming into solid waste before washing settles. So does a clear policy on wiping down fryers before washdown, not during it.

Troubleshooting typical problems

Odors that linger around the dish area typically indicate a dry trap or a poor cover seal. After a pump out, make sure the technician fills up the system. If smells persist, inspect gaskets, bolts, and any hairline fractures. A small bead of gas-tight sealant can make a huge distinction on older metal lids.

Slow drains after service suggest one of 2 things. Either the outlet tee is misaligned or missing out on, or the connecting line needs hydro jetting. I have likewise seen circulation restrictor orifices clog with rice or vegetable matter, which starves the trap and backs up sinks. A skilled technician will pull and clear the orifice plate. Do not enlarge the hole to "repair" the problem. That modification increases velocity, decreases separation, and sends grease downstream.

Recurring alarms in kept track of systems can come from overuse of hot water to chase grease, enzyme use that emulsifies, or just a small trap for the existing menu. If you added fryers, consider an additional solids interceptor upstream and a tighter schedule. In winter season, grease can congeal rapidly in outside lines. Insulating exposed areas, running a quick warm water flush before opening, and ensuring doors near meal areas close well can help.

Dishwashers should have attention. High temperature devices can surge circulation and temperature level, which may disrupt separation in a little under-sink unit. If area permits, some cooking areas path dishwashing machine discharge through a devoted solids interceptor or into a slightly larger trap to manage surges.

The truth about ingredients and enzymes

There is a market for biological and chemical ingredients that assure to decrease pumping requirements. In specific controlled cases, bioaugmentation can help manage odor and enhance breakdown of recurring organics on walls. The keyword is recurring. Additives are not a substitute for physical elimination of FOG and solids. Municipalities typically restrict or prohibit products that emulsify grease because they press the problem into public lines. Before you trial anything, check local guidelines and coordinate with your service provider. If you choose to use an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull individuals into casual routines. Nevertheless, moving lids, scraping interiors, and washing with hot water produce burn and cut dangers. Use gloves, eye defense, and closed-toe shoes. Keep degreasers off the flooring to avoid slips. Never leave a cover off throughout 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 unsafe gases and low oxygen levels. Entry into a tank is a restricted space task that needs training, monitoring, and rescue planning. Do not let anybody climb into a tank to recover a dropped tool or reposition a tee. A trustworthy grease trap service will handle interior deal with appropriate devices and permits.

Vehicles and hoses near packing docks can create journey threats and obstruct fire lanes. A great team will cone off the area, run tubes safely, and coordinate timing with your shipments. If you have a valet or a line of guests close by, think about early morning or late night service to prevent conflicts.

Design tweaks and smart upgrades

If you are renovating or constructing out a brand-new idea, make the effort to get grease management right. Sizing matters. Usage peak flow computations, not averages. Include a bit of headroom for development or menu modifications. Install a solids interceptor upstream of the primary trap if you prep a great deal of rice, pasta, or vegetable trimmings. That little box catches sink debris and decreases how typically your primary system fills with sludge.

Specify accessible covers that can be eliminated without moving devices. On outside systems, prepare for truck access within pipe range. Long runs around corners cost time and increase odor risk. Add a sampling port and a seclusion valve if your code permits. These bits do not add much to the bill but pay back throughout evaluations and any future troubleshooting.

Monitors that track grease depth can help in high volume, multi-tenant homes. Cellular or Wi-Fi sensing units inform you when levels approach the service threshold. The hardware has enhanced in recent years, with better battery life and fewer false positives. They will not replace a trained tech's eye, however they can prevent a missed cycle when a manager goes on leave.

A short case study from a busy fry kitchen

A fried chicken idea I dealt with ***Jetting Services*** opened a second area in a college town. Same menu, similar seating, however they cut the grease trap service from every 3 weeks to every six because the brand-new shop had a somewhat larger under-sink unit. Within two months, the meal location smelled like a dumpster on damp days and the flooring drains burped during the dinner rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The new shop had a much heavier preparation load, so more batter and crumbs reached the trap. The solution was basic. They set up a compact solids interceptor upstream and went back to a three week schedule. Smells vanished, drains pipes cooled down, and they in fact conserved cash by avoiding two emergency employs the next quarter.

Bringing it all together on a hectic schedule

Grease control rewards routine. Specify a service period that keeps you listed below the 25 percent limit. Set that with simple personnel habits, a log, and a partner you can reach when it matters. Treat documents like clean walkthroughs, not paperwork. When you explore suppliers, concentrate on security, disposal openness, [Grease Trap Pumping](#) and proof that they will be there on difficult nights, not simply sluggish Tuesdays.



A kitchen area that prepares for grease runs smoother. Guests never ever think of your trap, which is the point. With the ideal grease trap service in location, you will spend less time reacting 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 team what they see and smell throughout peak meal runs. Second, speak to your grease trap company about whether the interval, scope, and jetting cadence still fit your current volume. A 15 minute check can prevent a very 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

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

Elite Sanitation Services has an address of Saucier, MS 39574

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.