

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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Most visitors will never ever think about the line buried outside the structure or the steel box under the meal station. They observe hot plates, smooth service, and a clean restroom. If any of those parts slow down, the dinner rush can collapse within minutes. That is why a great grease trap company feels like part of your [Grease Trap Pumping](#) kitchen team. The techs may appear before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not glamorous, but it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it incorrect, and the very first sign might be the odor that covers the person hosting stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they deal with grease the method they deal with food security: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial kitchen produces FOG - fats, oils, and grease - along with food solids and warm water. Left unchecked, that mix cools and cakes inside pipes, which narrows circulation and produces obstructions. An appropriately sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest till a scheduled pump out.

Inspection agencies are not attempting to make life hard. They track FOG since the general public sewer is a shared resource. Blockages send out sewage into streets and basements, and the cleanup bills are not little. Most cities utilize a typical efficiency guideline called the 25 percent limit. If the combined grease and solids inside your trap surpass 25 percent of its depth, the trap is thought about out of compliance, even if flow still looks regular at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points deserve linking. First, compliance is determined at the trap, not just at the manhole by the curb. Second, lots of inspectors will ask for service records during a check. A cool binder or a digital website with manifests and pictures can make an evaluation last 5 minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are 2 common systems. A small in-kitchen trap sits under or near the sink, often in between 20 and 100 gallons. It is compact and easy to install, but it fills rapidly and is easy to overload with hot water. The bigger outside gravity interceptor, which can vary from 500 to 3,000 gallons in the majority of dining establishments, sits underground near the packing dock or car park. It provides more retention time and forgiveness when volume spikes, however it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that identify efficiency are basic and mechanical:

- Baffles that slow flow and make the grease layer form
- Inlet and outlet tees that set the water level and secure downstream piping
- Gaskets and covers that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that neglects baffles or split tees will offer you a cleaned up box with concealed issues. I have actually pulled tees that were held together by biofilm and luck. Change those parts during arranged gos to, not after a backup.



A morning on the truck, and the details that keep a kitchen area moving

A typical call starts early to prevent interrupting preparation. The truck draws in before staff arrive, and the tech walks the website. If it is an indoor trap, we put down flooring defense and remove covers with care. If it is an outdoor interceptor, we use a lid lifter, set cones for safety, and look for gas buildup before opening. The vacuum

hose pipe does the heavy lifting, however the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pushing grease downstream.

On one job, a bistro with a 1,250 gallon interceptor near the street, I noticed a little offset crack in the outlet tee while scraping. The water level looked fine, and circulation was decent. We changed the tee for hardly more than the labor it would have taken on an emergency situation call, then jetted the outlet line for 25 feet. The manager later on told me they used to get a random sewage system smell throughout breakfast when a month. That odor disappeared after the tee repair. Quick swaps like that come from looking with intent, not just pumping to the invoice minimum.

Before we close a lid, we determine and tape-record 3 numbers: the leading grease layer, the settled solids layer, and the total depth of the trap. Those numbers inform you if the schedule is ideal or wandering. If we see 27 percent on a 90 day cycle, we will recommend a 60 day cycle or a menu modify. If we see 10 percent at 60 days, we will recommend pressing to 90. This is where a great grease trap company conserves money without testing your luck.

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates commercial pretreatment to municipalities. The city or wastewater district composes a regional ordinance that sets the 25 percent rule, sampling procedures, and recordkeeping. Your health department might also keep in mind grease control during a regular health inspection. On the hauling side, the transporter needs a waste hauler license and a disposal website that releases a weight ticket.

A complete proof looks like this:

- A service manifest with date, area, gallons removed, and signatures
- Photo proof of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an approved facility
- Notes on repairs, jetting, or overrunning conditions

Many restaurants lose points not because their system failed, but since a binder went missing. I encourage supervisors to keep a paper copy log in the kitchen area office and a digital copy in a cloud folder. A lot of grease trap provider now include an online portal with PDF manifests and photos. That is not a luxury, it is cheap insurance versus a rushed inspection.



Building a service cadence that fits your kitchen

There is no single best frequency. The schedule that works for a donut store may choke a steakhouse. The 5 levers that matter many are menu, volume, water temperature, staff behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A dish device that releases at 160 degrees can liquefy grease enough time for it to race past a small trap, then cool and embed in downstream lines. A winter season cold snap can thicken grease in the parking lot pipe and surprise everybody with an unexpected sluggish drain on Saturday.

You can turn this art into numbers. Start with the interceptor capacity and the 25 percent guideline. A 1,000 gallon interceptor with a common random sample may have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch each week, you will hit 25 percent around week 10, so a 60 to 75 day service window builds in a cushion. If you see 0.5 inches each week on logs, you might stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example assists. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day intervals. Their recorded layers balanced 18 percent. After they included a 2nd fryer for a busy wedding event season, the next measurement can be found in at 27 percent at day 60. We transferred to 45 days for the summer. When occasions tapered, we went back to 60. The schedule followed the business, not the other method around.

A quick everyday check that avoids big headaches

- Peek at the floor sinks and trench drains for sluggish edges or bubbles during rinse
- Step near the indoor trap covers and sniff for sulfur or rotten egg odor
- Check the strainer baskets in the pre-rinse and mop sink, then empty and rinse them
- Note any gurgling in washroom fixtures after a huge meal cycle
- Log the meal machine rinse temperature and keep it within spec

Three minutes with that list keeps you ahead of many problems. The moment you see a change in odor or noise, call your supplier. Fixing an establishing restriction is cheaper than clearing a hard blockage.

Cleaning, pumping, jetting, and what extensive service means

Operators typically utilize grease trap cleaning, pumping, and service as if they are the very same thing. They overlap, however the differences matter.

Pumping refers to getting rid of the contents with a vacuum truck. Cleaning means more than pumping. It consists of scraping the walls and baffles, leaving settled solids, and washing the unit to restore capacity. Service goes an action even more. It adds examination of tees and gaskets, minor part replacements, and jetting short runs to keep lines clear.

Here is the trap numerous fall under. A cheap pump-out that skims the top and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capability fills faster and you cross the 25 percent line before your next visit. That is how operators end up with backups two weeks after a "service." Ask your grease trap company to record that they eliminated both the leading grease and bottom solids. If they can not show you a clear water level before closing the lid, they did not finish the job.

Hydrojetting fits. Short runs from an indoor trap to the main line benefit from an occasional scouring, specifically if the kitchen uses a garbage mill. Outside interceptors typically need jetting at the outlet, considering that small soap residue and grease can coat the first length of pipe after a cover is opened. Video evaluation is not compulsory on every check out, however it settles when you have a repeating slow drain with no apparent cause.

Training the kitchen area team to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service worldwide can not keep up if plates reach the sink with a half inch of cold fry oil and a mound of french fries. Scrape plates into a solid waste container before washing. Usage sink strainers and empty them into the trash, not the trap. Cool and combine fryer oil in a yellow grease container for recycling instead of pouring it down a drain to "wash it away."

Beware of miracle enzymes that claim to consume all the grease. Some biological ingredients can assist break down organics under a narrow set of conditions. Numerous merely liquefy grease long enough to move it downstream, where it cools and sets in a location you do not manage. If your city allows particular dosing, follow their guidance and your service provider's suggestions. Never ever use caustic drain openers in a system connected to a trap. They assault gaskets, create hazardous fumes, and can drive fines if discovered throughout an inspection.

Small routines pay dividends. Keep the pre-rinse water hot but within the dish machine specification. Too hot and you flush melted grease past the baffles. Too cold and you accumulate solids faster than required. Confirm that mop sinks do not bypass the trap. In older structures, I have actually discovered a mop sink tied straight to the sanitary line. That single pipe can carry sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups choose their moments. The ticket printer never ever slows, and neither does the wastewater. When the flooring drain burps in front of the expo, you need a partner that answers the phone, asks the best concerns, and appears with the ideal gear.

A seasoned tech will inquire about which drains are slow, whether bathrooms are impacted, and when the last grease trap cleaning occurred. That call identifies whether to attack the indoor lines initially or open the interceptor. If only the dish location is slow, we isolate and jet that run. If restrooms and numerous flooring drains pipes are supporting, the obstruction is most likely beyond the interceptor, so we start outside. We bring absorbent pads to control spill spread, a damp vac for indoor clean-up, and a strategy to keep important sinks on restricted use while we work.

I remember a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we concentrated on the outlet line to the city primary. A grease bell had actually formed 30 feet down the line where a grade change developed a minor sag. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The kitchen area ran minimized rinse cycles for the very first quarter, and we set up a follow-up to re-slope the sagging area. Good emergency situation work buys time, however it ought to constantly end with a source and a prepared fix.

Where the waste goes, and why that matters

"Do you just discard it?" is a reasonable question that guests sometimes ask managers. The response needs to be clear. Brown grease from interceptors is transferred to an approved center where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, garden compost blends, or anaerobic digestion, depending on local markets. In numerous locations, a portion ends up being biodiesel. The precise portions differ since disposal infrastructure is local. A city district with several renderers will accomplish greater recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is utilized fryer oil, is more valuable and easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still takes place, and when the yellow oil does not reach your renderer, your invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and normal destinations. A credible hauler will send you weight tickets and be transparent about end uses. That openness becomes part of compliance and part of your sustainability narrative to personnel and guests.

Cost, agreements, and what you actually buy

Pricing varies by region, but you will see a mix of per-gallon rates, flat costs by trap size, and line items for jetting or parts. Beware of strategies that look too low-cost to cover a full evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A strong agreement must state the scope - complete pump and clean, minor scraping, assessment of tees - and consist of disposal manifests. It needs to also specify emergency situation action times and after-hours rates.

Look for little value adds that matter. Photos before and after prove the work and assist you train staff. A portal with historical depth readings lets you argue for a schedule modification backed by information. Clear notes about baffle condition or corrosion prepare your budget for replacements rather of surprise expenses. Low-cost service that hides the reality is not a bargain.

Five situations that change your schedule

- New or expanded fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season patio areas or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink

- Cold weather condition thickens grease in outside lines and traps, specifically on overnight holds
- Staff turnover often wears down scraping and strainer routines up until you retrain

Any one of those can swing a trap from 15 percent to 30 percent between check outs. A quick call to your company when your service changes saves you from guessing.

Special cases that require different tactics

Food trucks and kiosks share two restrictions: small traps and minimal storage. They fill quickly and often move between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In lots of cities, mobile units need to discard at authorized stations, and the commissary is on the hook for infractions if a tenant's practices nasty the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill in that format.

Mall food courts and multi-tenant complexes present shared traps. That indicates your compliance is partly tied to your next-door neighbor's practices. Residential or commercial property supervisors ought to coordinate schedules and standardize practices. A good grease trap company will deal with the property manager to designate expenses fairly, often by proportional flooring area or measured load if metering exists. When there is a shared trap, insist on detailed manifests and photos that reveal the shared condition.

Hotels are distinct. Banquet spikes can dispose a month's worth of load into a trap over a weekend. The service is event-aware scheduling. If a hotel books a 300 individual wedding event weekend with a heavy hors d'oeuvres menu, we move the service within a week after the occasion, not at the end of the month. Housekeeping and room service can also affect load in older buildings where sinks tie into unforeseen lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments deal with the winter season problem in reverse. A beach grill may run 120 covers a day in February and 600 in July. In the spring, we reduce the cycle and check earlier than the calendar recommends. In the fall, we push it out and in some cases winterize lines to prevent freeze-thaw damage. In really cold regions, we insulate or heat-trace susceptible exterior lines. Ice in a vented line creates suction issues that feel like a blockage and are simply physics.

Choosing the ideal partner for your kitchen

When you veterinarian companies, ask about experience with kitchen areas like yours. A fast casual principle with a little indoor trap requires a crew that will keep service unobtrusive and quick. A multi-unit group with outside interceptors needs constant reporting and foreseeable scheduling. Confirm licenses, insurance coverage, and disposal partners. Request sample manifests and images so you understand what to expect.

Service quality shows up in how techs treat information. Do they measure and tape-record layers every time. Do they change used gaskets proactively. Do they bring common tees and baffles on the truck. Do they leave the site cleaner than they found it. It is not fussy to ask. Cooking areas operate on requirements. Your grease trap service must too.

A week in the life that keeps the line moving

On Monday, we struck a cafe with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the flooring, crack the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim,

change the gasket we noticed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never ever paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. Two cones near the lids, a quick gas sniff, and we open. It is 22 degrees outside, so we understand the top layer will be firm. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We switch it, jet downstream 20 feet, and record 20 percent in the past, 0 percent after. The chef comes by, we chat about their new bone marrow appetiser, and I suggest moving from 90 days to 75 for winter. He appreciates the math behind it and indications the manifest.

Friday evening, a pizza location we do not service contacts a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk contracts. We show up, ask the quick questions, and find their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them hopping by halftime. The owner texts the next morning asking to establish a routine route. Not because we were the cheapest, but due to the fact that we worked like part of their team.

That rhythm is the foundation. Quiet, early, extensive service most days. Calm, decisive action on the bad days. Sincere reporting all the time.

The little options that amount to smooth service

A dependable grease trap company earns trust by eliminating drama. They adjust schedules to match your menu, teach personnel basic practices that keep pipes clear, and file operate in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the objective - a ready kitchen is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are establishing service from scratch, start with a site walk. Map your lines, locate every trap and sample port, and talk through your busiest durations. Ask for a first quarter on a conservative schedule and track layer growth with each visit. Review that information and tune the interval. Train new staff on scraping and straining as quickly as they learn the meal device. Keep your manifests in 2 places, one on paper, one digital. Basic, constant actions work.

Restaurants sell moments, not minutes. A line that never ever slows saves more than repair costs. It saves the visitor experience. And that is what the ideal partner, the one who deals with grease as seriously as you treat mise en place, delivers with every peaceful visit.



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 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 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.