

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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A packed brunch shift can turn ugly in minutes when the dishwashing machine supports and nasty water creeps throughout the floor. 9 times out of ten, the offender is a disregarded grease trap. I have seen new managers learn this lesson the hard method, mopping in between orders while a plumber hurries to the website. The fix is simple in concept, however it requires discipline. Grease management is not glamorous, yet it is among the most dependable ways to protect margins, avoid fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how typically they need service, what a professional cleaning must include, how to choose a trusted grease trap company, and the small day-to-day habits that keep huge issues off your shift log.

What a grease trap really does

Every kitchen puts fats, oils, and grease into wastewater. Even with scrapers, sink 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 course and separates the floaters from the flow.

Inside a normal system, water from sinks and dishwashing machines gets in through an inlet, decreases in a chamber, and cools a little. Due to the fact that fats and oils are less dense than water, they rise. Much heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter direction, which improves separation. Cleaner water exits through an outlet tee to the drain. The caught grease, called FOG in inspector shorthand, remains behind until an arranged pump out.

There are two common families. Under-sink traps are compact, frequently between 10 and 50 gallons, located near the prep or meal location. They fill quick in busy kitchens and require frequent service. Outside interceptors

are larger concrete or fiberglass tanks, anywhere from a couple of hundred to numerous thousand gallons, frequently buried near the building. They hold more, which extends the service interval, however they come with gain access to, security, and permitting considerations that under-sink units do not.

An effectively sized and installed system includes a flow control gadget to prevent surges, correctly sized tees to lessen turbulence, and safe and secure, available lids. Faster ways weaken the whole idea. I have actually seen traps without circulation controls that churn like a blender during peak meal runs. That churn pushes grease downstream and beats the separation process.

Why regular cleaning is non-negotiable

Health, security, and regulative compliance all satisfy at the trap. When a system exceeds capability, grease follows the water and coats downstream piping. The very first indication is normally a slow drain during rush. Next comes odor that does not disappear with bleach, then the surprise of an additional charge from your utility for high FOG discharge. In some municipalities, repeat infractions bring fines that harm more than a membership to a trustworthy grease trap service ever will.

Odors are more than an annoyance. They indicate anaerobic breakdown and the prospective development of hydrogen sulfide, which can corrode metals and produce a safety hazard in enclosed spaces. Standing, oily water also attracts bugs and shortens the life of floor covering and grout. Your hood and fire suppression system will not care that the issue began in a trap. Grease is fuel. Keeping it consisted of becomes part of a broader fire risk strategy.

There is a guest experience angle as well. Individuals forgive a wait. They do not forgive a dining-room that smells like a drain. Many supervisors I appreciate treat the trap like a walk-in refrigerator, something that constantly works since it is on a strict maintenance clock.

How typically must you schedule cleaning

Every center is different, so blanket rules fizzle. A beneficial benchmark is the 25 percent guideline used by many inspectors. When the combined density of drifting grease and settled solids reaches one quarter of the trap's liquid depth, performance drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and habits. A fast-casual burger concept with 80 seats that runs 7 days will often require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with careful preparation and minimal frying may stretch to 6 to 8 weeks. Outdoor interceptors serving a hotel or food hall often land between 1 and 3 months. Catering services with seasonal spikes often change schedules when weddings strike. The only honest response is to monitor and adjust.

Start with a short cycle if you have no history. After a few services, review the manifests and any images your supplier took. If the system is not close to 25 percent at 2 weeks, press it to three, then 4, and stop when you approach that threshold. If you include a fryer bank or open for weekend brunch, tighten the period for a number of cycles and see how the numbers move.

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

What a professional grease trap cleaning need to include

Not all service is created equivalent. A proper task is more than a quick skim of the top layer. In an extensive visit, the crew will get here with a vacuum truck or portable system appropriate for the trap's area. They will eliminate the lids ***elitesanitationservices.com Jetting Services*** with care to prevent damaging gaskets or removing bolts. Before pumping, they may measure thickness with a slotted stick or electronic probe to record conditions.

Pumping must be complete. That implies 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 professional ought to scrape interior walls and baffles to eliminate sticky residue, then wash with water to bring loosened material into the vacuum pipe. If the system links to a long lateral that is vulnerable to accumulation, a good team will offer to hydro jet the connecting line to avoid tightness simply outside the trap.

While the unit is open, a short assessment pays off. Search for split baffles, missing or short outlet tees, compromised gaskets, loose bolts, and corrosion. I have seen outlet tees fall off into the tank, which allows grease to bypass separation completely. If the trap is inside your home, look for weeping around joints and covers. Outdoors, make sure surrounding soil is graded so stormwater does not clean into the tank.

Before lids go back on, the professional fills up the trap with clean water to the correct operating level. This primes the separation process and prevents smells that can arise when an empty trap sits idle.

Documentation should follow. Anticipate a manifest that lists volume eliminated, disposal site, time, date, and the specialist's name or signature. Numerous jurisdictions need the generator, not just the grease trap company, to keep these records for several years. Pictures of previously and after conditions help you prove compliance throughout inspections.

The daily and weekly routines that make a difference

You can not outsource every piece of grease control. The very best kitchens match a reputable grease trap service with little regimens that minimize load. Below is a brief list any supervisor can execute without blowing up a shift.

- Scrape and clean pans, trays, and plates into the garbage before washing. A rubber spatula and a stack of deli paper near the meal pit make this much easier 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 dish and prep staff to use warm, not boiling, water. Exceptionally hot water can momentarily melt fats and push them past the separation point, then they strengthen in the line.
- Keep a simple log at the dish station. A quick initial every day for "strainers inspected" and "waste oil bin closed" develops responsibility without micromanaging.
- Store waste oil in a lidded, labeled container away from traffic. Spills around the bin often find the closest trench drain, which defeats the entire system.

These small actions lower the amount of FOG your trap needs to deal with and typically purchase you an extra week or more between services without risk.

Choosing the best grease trap company

A reliable partner matters. Prices differ, but the real distinction shows up on a rainy Friday when your phone rings at 7 p.m. A trustworthy service provider is easy to reach, follows the rules, and keeps your location out of difficulty. When you examine alternatives, focus on the basics below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and demand a sample manifest. If they think twice, move on.
- Proof of training and safety treatments. Specialists need to understand confined area hazards, lockout requirements for dish pumps, and how to manage hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps require portable vacuums with odor control, not a jury-rigged store vac. Outdoor interceptors require a truck with enough hose and suction.
- Documentation and reminders. Look for suppliers that supply digital service reports with photos, track the 25 percent guideline, and send out schedule prompts before you are overdue.
- Responsiveness and after-hours ability. Emergency situations do not wait for business hours. Ask how they manage nights, weekends, and vacations, and what the premium is.

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

What it costs and how to budget

Costs track with access, size, and frequency. For a little under-sink trap, anticipate a grease trap cleaning cost in the range of 100 to 250 dollars per go to in numerous markets. Outside interceptors usually run 300 to 800 dollars, though very large tanks or hard access can push into 4 figures. After-hours or emergency calls typically include 25 to 50 percent. Hydro jetting the lateral, if needed, tacks on another 150 to 400 dollars depending on length and complexity.

Contracts can conserve cash if they guarantee frequency and scope. A quarterly strategy that includes examination photos and line jetting once annually frequently pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your patio opens in April, schedule an additional pump out late March, not after the very first warm Saturday wrecks your drains.

Avoid false economies. Avoiding one service to save 400 dollars looks clever up until a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer costs, like bad evaluations and stressed staff, rarely program on a spreadsheet however feel genuine in a tight labor market.

Staying compliant without losing sleep

Regulations differ by city and county, however inspectors normally want 2 things. Keep discharge below FOG limits, and keep records that show you try. Post your maintenance schedule where personnel can find it. Keep copies of manifests for at least 3 years, longer if your municipality says so. Some areas need that a licensed grease trap company haul and dispose of waste at approved centers. Others specify a maximum interval in between services regardless of load. Know your regional rules. Providers who work in your area daily can usually inform you in ten minutes.



Sampling ports help, specifically on outdoor interceptors. They permit inspectors to check effluent without opening the primary tank. If your system lacks one, consider including it during a remodelling. Some energies charge surcharges based upon FOG concentration or biochemical oxygen need. Great records will help you challenge outliers.

Train personnel on what not to put down drains. Gray locations appear. Stock pots with rich remoulade are not soup when it comes to FOG. Cooling and skimming into solid waste before cleaning pays off. So does a clear policy on cleaning down fryers before washdown, not throughout it.

Troubleshooting typical problems

Odors that remain around the meal area typically indicate a dry trap or a bad cover seal. After a pump out, ensure the professional fills up the system. If smells persist, inspect gaskets, bolts, and any hairline cracks. A small bead of gas-tight sealant can make a big distinction on older metal lids.

Slow drains pipes after service recommend one of two things. Either the outlet tee is misaligned or missing out on, or the connecting line requires hydro jetting. I have also seen circulation restrictor orifices clog with rice or veggie matter, which starves the trap and supports sinks. A proficient specialist will pull and clear the orifice plate. Do not expand the hole to "repair" the issue. That modification increases velocity, reduces separation, and sends grease downstream.

Recurring alarms in kept an eye on systems can stem from overuse of warm water to chase grease, enzyme use that emulsifies, or merely a small trap for the existing menu. If you added fryers, consider an additional solids interceptor upstream and a tighter schedule. In winter, grease can cake quickly in outdoor lines. Insulating exposed areas, running a brief warm water flush before opening, and guaranteeing doors near dish areas close well can help.

Dishwashers should have attention. High temperature devices can surge flow and temperature level, which may interrupt separation in a little under-sink system. If space permits, some kitchens path dishwashing machine discharge through a dedicated solids interceptor or into a slightly larger trap to deal with surges.

The truth about additives and enzymes

There is a market for biological and chemical ingredients that assure to lower pumping needs. In particular controlled cases, bioaugmentation can help manage smell and improve breakdown of residual organics on walls. The key word is residual. Ingredients are not a substitute for physical removal of FOG and solids. Towns frequently restrict or ban products that emulsify grease due to the fact that they press the issue into public lines. Before you trial anything, check local rules and collaborate with your 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. Even so, moving covers, scraping interiors, and washing with warm water create burn and cut threats. Wear gloves, eye security, and closed-toe shoes. Keep degreasers off the flooring to prevent slips. Never leave a cover off during service, even for a minute. A falling ladle or a staffer's foot will cost much 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 **Grease Trap Pumping** area job that needs training, monitoring, and rescue planning. Do not let anyone climb into a tank to retrieve a dropped tool or reposition a tee. A respectable grease trap service will deal with interior work with correct equipment and permits.

Vehicles and pipes near loading docks can create trip risks and block fire lanes. An excellent crew will cone off the area, run hoses securely, and coordinate timing with your shipments. If you have a valet or a line of visitors nearby, think about early morning or late night service to prevent conflicts.

Design tweaks and smart upgrades

If you are remodeling or constructing out a brand-new concept, put in the time to get grease management right. Sizing matters. Use peak flow calculations, not averages. Consist of a little headroom for growth or menu changes. 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 particles and reduces how frequently your main system fills with sludge.

Specify accessible lids that can be removed without moving devices. On outdoor systems, prepare for truck gain access to within hose pipe variety. Long terms around corners cost time and boost smell threat. Include a sampling port and a seclusion valve if your code enables. These bits do not add much to the expense however pay back throughout inspections and any future troubleshooting.

Monitors that track grease depth can help in high volume, multi-tenant properties. Cellular or Wi-Fi sensing units signal you when levels approach the service threshold. The hardware has improved in the last few years, with better battery life and less false positives. They will not change a trained tech's eye, however they can prevent a missed cycle when a supervisor goes on leave.

A short case research study from a busy fry kitchen

A fried chicken principle I worked with opened a 2nd place in a college town. Same menu, comparable seating, however they cut the grease trap service from every three weeks to every 6 because the brand-new shop had a somewhat bigger under-sink unit. Within 2 months, the meal area smelled like a dumpster on damp days and the flooring drains pipes burped during the dinner rush. The grease trap company pulled records and showed that

the settled solids layer was the genuine issue. The new shop had a much heavier preparation load, so more batter and crumbs reached the trap. The service was basic. They installed a compact solids interceptor upstream and went back to a three week schedule. Odors vanished, drains cooled down, and they really saved cash by preventing 2 emergency situation contacts the next quarter.

Bringing everything together on a busy schedule

Grease control rewards routine. Define a service interval 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. Deal with documents like clean walkthroughs, not paperwork. When you explore companies, concentrate on safety, disposal openness, and evidence that they will exist on difficult nights, not simply slow Tuesdays.

A kitchen area that prepares for grease runs smoother. Guests never think of your trap, and that is the point. With the right grease trap service in place, 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 3 and make 2 calls. Initially, ask your team what they see and smell during peak dish runs. Second, talk to your grease trap company about whether the period, scope, and jetting cadence still fit your existing volume. A 15 minute check can prevent a very public mess and a few 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

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Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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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 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:2282974850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

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