

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

Business Hours

- Monday through Sunday: Open 24 hours

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Most guests will never ever think about the line buried outside the structure or the steel box under the dish station. They observe warmers, smooth service, and a clean washroom. If any of those parts slow down, the dinner rush can collapse within minutes. That is why an excellent grease trap company seems like part of your kitchen area group. The techs might show up before dawn or after close, move like stagehands, and leave no trace other than a signed manifest and a system that behaves.

Grease management is not glamorous, however it is decisive. Do it right, and you prevent fines, backups, and surprise closures. Do it wrong, and the very first sign may be the smell that covers the person hosting stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they deal with grease the way they treat food security: a regular, not a reaction.

What a trap actually does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - along with food solids and warm water. Left untreated, that mixture cools and cakes inside pipes, which narrows circulation and creates blockages. A properly sized trap or interceptor slows the wastewater so FOG can drift and food solids can settle. Cleaner water exits to the sewage system while the trap holds the rest till a set up pump out.

Inspection companies are not attempting to make life hard. They track FOG because the public sewage system is a shared resource. Clogs send sewage into streets and basements, and the cleanup costs are not small. The majority of cities utilize a common efficiency rule called the 25 percent limit. If the combined grease and solids inside your trap exceed 25 percent of its depth, the trap is considered out of compliance, even if circulation still looks typical at your sink. That single line in an ordinance drives almost every service schedule a grease trap company proposes.

Two points deserve connecting. First, compliance is measured at the trap, not simply at the manhole by the curb. Second, numerous inspectors will request service records throughout a check. A neat binder or a digital website with manifests and photos can make an assessment last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

There are two common systems. A little in-kitchen trap sits under or near the sink, frequently between 20 and 100 gallons. It is compact and simple to install, however it fills quickly and is easy to overload with hot water. The larger outdoor gravity interceptor, which can vary from 500 to 3,000 gallons in many restaurants, sits underground near the filling dock or parking area. It offers more retention time and forgiveness when volume spikes, but it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that figure out performance are basic and mechanical:

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

A grease trap service routine that ignores baffles or split tees will offer you a cleaned up box with surprise issues. I have actually pulled tees that were held together by biofilm and luck. Change those parts throughout set up sees, not after a backup.

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

A normal call starts early to avoid interrupting preparation. The truck pulls in before personnel get here, and the tech strolls the site. If it is an indoor trap, we put down floor protection and get rid of covers with care. If it is an outdoor interceptor, we utilize a cover lifter, set cones for security, and check for gas buildup before opening. The vacuum hose does the heavy lifting, however the real 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 alley, I discovered a small balanced out fracture in the outlet tee while scraping. The water level looked fine, and flow was good. We replaced the tee for hardly more than the labor it would have handled an emergency situation call, then jetted the outlet line for 25 feet. The supervisor later told me they used to get a random sewer odor during breakfast when a month. That odor disappeared after the tee repair. Quick swaps like that come from looking with intention, not simply pumping to the invoice minimum.

Before we close a cover, we measure and tape 3 numbers: the top grease layer, the settled solids layer, and the total depth of the trap. Those numbers tell you if the schedule is ideal or drifting. If we see 27 percent on a 90 day cycle, we will recommend a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will suggest pushing to 90. This is where an excellent grease trap company saves cash without testing your luck.

The compliance web, simplified

Multiple companies touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district writes a regional ordinance that sets the 25 percent rule, tasting treatments, and recordkeeping. Your health department might also note grease control throughout a regular health assessment.

On the carrying side, the transporter requires a waste hauler license and a disposal site that provides a weight ticket.

A complete proof looks like this:

- A service manifest with date, place, gallons eliminated, 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 overflowing conditions

Many dining establishments lose points not since their system stopped working, but because a binder went missing. I encourage managers to keep a paper copy log in the cooking area office and a digital copy in a cloud folder. A lot of grease trap service providers now include an online portal with PDF manifests and pictures. That is not a luxury, it is inexpensive insurance versus a hurried inspection.

Building a service cadence that fits your kitchen

There is no single ideal frequency. The schedule that works for a donut store might choke a steakhouse. The five levers that matter the majority of are menu, volume, water temperature level, staff habits, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A meal maker [Septic Pumping](#) that releases at 160 degrees can liquefy grease enough time for it to race past a small trap, then cool and set in downstream lines. A winter season cold wave can thicken grease in the parking area pipeline and surprise everyone with an abrupt 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 might 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 strike 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 may stretch to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu modification, do not wait to adjust.

A real-world example assists. A hotel cooking area I worked with ran a 750 gallon interceptor at 60 day periods. Their recorded layers balanced 18 percent. After they added a 2nd fryer for a hectic wedding season, the next measurement was available in at 27 percent at day 60. We relocated to 45 days for the summer. When events tapered, we returned to 60. The schedule followed the business, not the other method around.

A quick everyday check that avoids huge headaches

- Peek at the flooring sinks and trench drains for sluggish edges or bubbles throughout rinse
- Step near the indoor trap covers and smell 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 toilet components after a huge dish cycle
- Log the dish maker rinse temperature and keep it within spec

Three minutes with that checklist keeps you ahead of the majority of issues. The moment you discover a change in smell or noise, call your company. Repairing an establishing limitation is more affordable than clearing a difficult blockage.

Cleaning, pumping, jetting, and what comprehensive service means

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

Pumping refers to removing the contents with a vacuum truck. Cleaning suggests more than pumping. It consists of scraping the walls and baffles, leaving settled solids, and washing the unit to restore capability. Service goes a step even more. It includes inspection of tees and gaskets, small part replacements, and jetting brief runs to keep lines clear.

Here is the trap many fall into. A low-cost pump-out that skims the leading 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 go to. That is how operators end up with backups 2 weeks after a "service." Ask your grease trap company to record that they got rid of both the top grease and bottom solids. If they can not show you a clear water level before closing the cover, they did not end up the job.

Hydrojetting fits. Brief runs from an indoor trap to the primary line take advantage of a periodic scouring, especially if the kitchen uses a trash grinder. Outside interceptors frequently require jetting at the outlet, because small soap scum and grease can coat the first length of pipeline after a lid is opened. Video evaluation is not necessary on every check out, however it pays off when you have a recurring sluggish drain without any obvious cause.

Training the cooking area group to help the system

Traps are not magic boxes. What enters them [Septic Pumping](#) still matters. The very best grease trap service in the world can not maintain if plates arrive at the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a strong waste container before washing. Usage sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling rather of putting it down a drain to "wash it away."

Beware of wonder enzymes that claim to consume all the grease. Some biological ingredients can assist break down organics under a narrow set of conditions. Numerous simply liquefy grease enough time to move it downstream, where it cools and embeds in a location you do not manage. If your city permits specific dosing, follow their assistance and your provider's advice. Never ever utilize caustic drain openers in a system tied to a trap. They attack gaskets, produce poisonous fumes, and can drive fines if found during an inspection.

Small habits pay dividends. Keep the pre-rinse water hot however within the meal device specification. Too hot and you flush melted grease past the baffles. Too cold and you build up solids faster than essential. Confirm that mop sinks do not bypass the trap. In older buildings, I have found a mop sink tied directly to the hygienic line. That single pipe can bring sufficient food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

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

A [Jetting Services elitesanitationservices.com](#) seasoned tech will inquire about which drains are slow, whether toilets are impacted, and when the last grease trap cleaning took place. That call figures out whether to assault the indoor lines first or open the interceptor. If only the meal location is slow, we separate and jet that run. If

washrooms and several flooring drains are backing up, the blockage is most likely beyond the interceptor, so we begin outdoors. We carry absorbent pads to control spill spread, a wet vac for indoor clean-up, and a strategy to keep critical sinks on limited use while we work.

I remember a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had actually formed 30 feet down the line where a grade modification created a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the very first quarter, and we arranged a follow-up to re-slope the drooping area. Good emergency work buys time, but it ought to always end with a source and a planned fix.

Where the waste goes, and why that matters

"Do you simply discard it?" is a fair concern that guests in some cases ask supervisors. The answer must be clear. Brown grease from interceptors is transferred to an authorized center where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, compost blends, or anaerobic food digestion, depending on regional markets. In numerous areas, a part becomes biodiesel. The precise percentages vary because disposal facilities is local. An urban district with multiple renderers will accomplish higher recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is used fryer oil, is better 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 billings and ecological story suffer.

Ask your grease trap company to share their disposal partners and common locations. A reputable hauler will send you weight tickets and be transparent about end usages. That openness belongs to compliance and part of your sustainability narrative to personnel and guests.

Cost, contracts, and what you actually buy

Pricing differs by area, however you will see a mix of per-gallon rates, flat costs by trap size, and line items for jetting or parts. Be careful of strategies that look too inexpensive to cover a complete evacuation. A half pump that leaves the bottom layer behind always costs more later. A solid agreement ought to specify the scope - complete pump and clean, minor scraping, examination of tees - and consist of disposal manifests. It ought to likewise define emergency situation action times and after-hours rates.

Look for little worth adds that matter. Photos before and after show the work and assist you train staff. A portal with historical depth readings lets you argue for a schedule modification backed by data. Clear notes about baffle condition or deterioration prepare your budget for replacements rather of surprise expenditures. Cheap service that hides the fact is not a bargain.

Five circumstances that alter your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summertime patios or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather thickens grease in outside lines and traps, specifically on overnight holds
- Staff turnover often deteriorates scraping and strainer routines up until you retrain

Any one of those can [Jetting Services](#) swing a trap from 15 percent to 30 percent between check outs. A quick call to your provider when your company modifications conserves you from guessing.

Special cases that require various tactics

Food trucks and kiosks share 2 constraints: tiny traps and minimal storage. They fill rapidly and frequently move between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In many cities, mobile units must dump at authorized stations, and the commissary is on the hook for violations 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 because format.

Mall food courts and multi-tenant complexes present shared traps. That means your compliance is partially tied to your neighbor's habits. Home supervisors ought to coordinate schedules and standardize practices. An excellent grease trap company will work with the property manager to assign costs fairly, often by proportional flooring space or measured load if metering exists. When there is a shared trap, insist on made a list of manifests and pictures that reveal the shared condition.

Hotels are unique. Banquet spikes can discard 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 event, not at the end of the month. Housekeeping and room service can likewise affect load in older buildings where sinks tie into unanticipated lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments deal with the winter season issue 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 press it out and often winterize lines to avoid freeze-thaw damage. In very cold areas, we insulate or heat-trace susceptible outside lines. Ice in a vented line develops suction concerns that seem like a blockage and are simply physics.



Choosing the right partner for your kitchen

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

Service quality appears in how techs deal with information. Do they determine and tape layers every time. Do they change used gaskets proactively. Do they carry common tees and baffles on the truck. Do they leave the website cleaner than they found it. It is not fussy to ask. Kitchens run on standards. Your grease trap service need to too.

A week in the life that keeps the line moving

On Monday, we hit a coffee shop with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the floor, crack the lid silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, wipe the rim, replace the gasket we observed beginning to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never 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 smell, and we open. It is 22 degrees outside, so we know the top layer will be company. 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 swap it, jet downstream 20 feet, and record 20 percent previously, 0 percent after. The chef visits, we chat about their new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter. He appreciates the mathematics behind it and signs the manifest.

Friday night, a pizza location we do not service contacts a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk contracts. We show up, ask the fast concerns, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a wad of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next early morning asking to set up a routine path. Not due to the fact that we were the most affordable, but because we worked like part of their team.

That rhythm is the backbone. Peaceful, early, thorough service most days. Calm, definitive action on the bad days. Sincere reporting all the time.

The small options that add up to smooth service

A dependable grease trap company makes trust by erasing drama. They change schedules to match your menu, teach personnel basic habits that keep pipelines clear, and document work in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the goal - a prepared kitchen is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, begin with a website walk. Map your lines, locate every trap and sample port, and talk through your busiest periods. Request a first quarter on a conservative schedule and track layer development with each go to. Review that data and tune the interval. Train new staff on scraping and straining as soon as they find out the dish device. Keep your manifests in 2 locations, one on paper, one digital. Basic, consistent steps work.

Restaurants trade in moments, not minutes. A line that never ever slows saves more than repair costs. It conserves the visitor experience. Which is what the right partner, the one who treats grease as seriously as you deal with mise en location, delivers with every quiet visit.

Elite Sanitation Services performs septic pumping
Elite Sanitation Services performs jetting services for commercial and residential properties
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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.