

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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Grease control isn't attractive. It sits under a stainless preparation table or outside behind a steel lid, capturing everything your line throws at ***Grease Trap Pumping Elite Sanitation Services*** it. Yet that box has an outsized impact on your kitchen area's health, your ability to pass examinations, and your budget. The difference between a smooth service and a late night shutdown typically comes down to how well you and your grease trap company interact, day in and day out.

I have actually opened days with a flooring that smells like a fried-food hangover, and I have actually stood beside a pumper truck at 5 a.m. Enjoying a tech pull out a mat so thick you might turn it like a pancake. The pattern is always the very same. Business that treat grease control as a shared obligation in between their team and a trusted grease trap service seldom see emergencies. The ones that punt it to "whenever it supports" pay more, waste time, and pick battles with regulators they will not win.

What lives inside the box

A grease interceptor, big or small, separates fats, oils, and grease from wastewater. The physics are standard. Hot water brings fat off plates and pans. That water cools, grease increases, solids settle, cleaner water exits to the sewer. The trap slows the circulation so the separation has time to occur. Baffles keep the grease from escaping downstream.

Even when you do everything right on the line, the trap fills. Soap does not dissolve fat. Hot water just postpones the solidifying. Enzyme or additive items press grease downstream where it solidifies in your pipelines or the city main. Lots of towns prohibit ingredients outright or need explicit approval. The only safe, approved technique is mechanical elimination, meaning full pump out, scraping the walls, washing, and disposal at an allowed facility.

When the trap is disregarded, you begin to notice practical changes before the crisis. Flooring drains pipes bubble throughout rush. Preparation sinks drain more slowly. There is a sweet, stagnant smell that heightens after the dishwashers run. The lid location ends up being slick, with flies that like the environment. None of these are cause to panic yet, however all of them are early cautions that your grease trap cleaning schedule and day-to-day routines require attention.

What regulators in fact expect

Local codes differ, but the fundamentals repeat throughout cities and counties.

First, the 25 percent rule. If the combined layer of fats on top and solids on the bottom equals a quarter of the effective liquid depth, the system should be serviced. That is based upon performance, not a calendar. Numerous health departments develop their regular assessment questions around this requirement and will ask to see records that demonstrate compliance.

Second, frequency. A common standard is every 30 to 90 days for interior traps. Some quick service cooking areas pumping a great deal of fryer oil by volume require every 2 to 4 weeks. Outdoor interceptors are larger, so you may see 60, 90, or 120 day intervals, however that just works if everyday habits are strong and you remain under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions need a hauling manifest for each grease trap service check out. It should consist of the generator name and address, system size, date and time, total gallons removed, destination disposal center, and hauler license or permit number. Keep copies on site for one to three years, depending upon regional guidelines. Auditors want to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your town keeps track of FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limit, typically in the 100 to 250 mg/L range, sometimes lower for sensitive systems. High readings can trigger surcharges, increased frequency needs, or notices of violation. The origin is typically poor day-to-day practices paired with past due service.

Finally, enforcement. Penalties are genuine. I have actually seen \$250 alerting fines become \$2,500 repeat offenses and, in several coastal cities, short-lived hangs on food permits up until the issue is fixed. Clean-up expenses after an overflow, specifically if it leaves to storm drains pipes, compound the costs and bring in ecological agencies. The least expensive path is preventive.

The anatomy of a strong partnership

A grease trap company ought to be more than a phone number on a sticker. You want a service that knows your menu, volume, plumbing layout, hours, and regional rules. That relationship starts with a site visit, not a quote over the phone. An excellent tech will measure the interceptor, check access, inspect baffles, ask about peak periods, and peek at the dish area to comprehend just how much solids load you create.

Discuss frequency, however agree that it will be confirmed by measured sludge and grease thickness on the first two or 3 **Septic Pumping Elite Sanitation Services** services. Good companies document those measurements with a dip stick, photos, and a composed report. That lets you adjust to the 25 percent guideline rather than guessing.

Ask about disposal. Respectable haulers release to permitted grease processing facilities or wastewater plants that accept grease. Get the names of those facilities and make certain they appear on your manifests. If the hauler can not provide this, keep looking.

Emergency reaction matters. Backups do not wait on office hours. Set expectations for reaction time, ideally within two to 4 hours for a true blockage. Clarify prices for after hours, weekends, or vacations so you are not amazed when a truck shows up at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy covers, possibly work around traffic, and use vacuum trucks with effective pumps. They must be trained in restricted space awareness, even if they are not entering, and bring spill kits. Your organization should be listed as a certificate holder on their insurance coverage so you are notified of any coverage lapses.

Finally, scope of work. Full service implies complete pump out of all chambers, scraping and rinsing walls and baffles, getting rid of solids, and sealing the lid with a fresh gasket or sealant where required. Partial pumping, often used as a low cost, only removes the leading layer. It leaves heavy solids behind and reduces the time up until your next backup.

Daily preparedness begins on the line

The greatest motorists of grease accumulation are plate waste and pan residue. You can slow that river of fat with consistent habits that barely include time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Use sink strainers and empty them frequently. Train meal personnel to rinse with tempered water rather than blasting with scalding hot water that melts everything and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never pour oil into a sink, even when you remain in a rush at closing.

I like a basic, noticeable log posted near the meal area. Each shift checks two products: strainer condition and sink flow. That little routine keeps awareness high. Pair that with a weekly 5 minute walkthrough by a manager who raises the trap lid, eyeballs the grease cap, and keeps in mind any smell. If the cover requires tools or sealant, schedule a tech for a quick check instead, since you do not want untrained staff prying a rusted cover.

Here is a brief checklist you can utilize without overcomplicating things.

- Scrape plates and pans into the garbage before rinsing, then utilize sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at advised temperatures, not scalding, to avoid pushing liquefied fat through the trap.
- Note slow drains or odors immediately in a log, then notify a manager if they persist.

How typically must you set up grease trap cleaning

The right period depends upon your food, volume, and practices. A sandwich store with light cooking can typically stretch to 90 days on an indoor trap, offered they manage solids. A fried chicken concept running 2 banks of fryers might require 14 to 1 month. A hotel with banquet volume and irregular staffing may land at 60 days even with a big outside interceptor.

Some signals help adjust:

- If the leading layer forms a thick, firm mat that a gloved finger can not quickly stir, you are overdue.
- If you start to smell a sweet, swampy smell near the meal area after service, you remain in the gray zone.
- If the pump truck regularly removes a volume within 10 to 20 percent of your interceptor's rated capability, and solids are heavy, your period is too long.

Menu changes matter. Including a popular short rib or fried appetiser section can move you from 60 to 45 days with no modification in headcount. Seasonal hurries can do the same. In December, when parties accumulate, think about a mid month service. It is less expensive than a Saturday night shutdown.

Space and gain access to drive practicality. An under sink trap may be just 20 to 50 gallons. These small systems fill quickly and can clog unexpectedly if a strainer is missing for a couple of days. The truth is that many such traps need 14 to thirty days attention depending upon usage. If that cadence strains your budget, buy training and upstream controls to slow the load. On the other hand, prepare the service during off hours or pre open windows so the smell does not struck prep.

What an expert grease trap service check out ought to look like

When the crew shows up, they must park securely, set cones if required, and check in with a manager. For interior traps, they will safeguard surrounding floorings, remove the lid thoroughly, and take a quick measurement of grease and solids. Then they will place the vacuum hose pipe, get rid of all contents, and scrape the [Jetting Services](#) walls and baffles. Some will wash with water and vacuum again to capture residuals. If they discover a damaged baffle or missing gasket, they need to flag it with images and note it on the report.

For outdoor interceptors, expect a heavier setup. The truck will stage near the manhole, get rid of the lid sections, and follow the very same full removal and scraping steps. It is normal for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the lid ought to be reset square and sealed where required, the location washed down, and any splatter controlled. Ask the tech to show you the grease thickness reading they taped, then conserve the service ticket and manifest.

If the crew just skims the leading or declines to open numerous chambers, that is a red flag. Interceptors often have different compartments for solids and FOG. Skipping a chamber leaves solids that will migrate and obstruct the outlet. Quality assurance here settles in months of problem complimentary operation.

The paperwork that conserves you during audits

A tidy binder can turn a tense examination into a casual chat. Keep a dedicated grease control folder with:

- Copies of all grease trap cleaning manifests with volumes gotten rid of and disposal sites.
- A simple service log that notes dates, suppliers, and any restorative actions.
- A day-to-day or weekly checklist with initialed entries, even if it is just two line items.
- Any correspondence from your city related to FOG requirements, including your designated frequency.
- Photographs of the trap interior taken quarterly, if your hauler offers them. They show that walls are clean and baffles intact.

Retention periods vary, however one to three years is common. If you belong to a bigger brand name, scan and keep digital copies also. The very best inspectors I understand value clearness and will typically lower their analysis when they see constant records.

The genuine expense math

Most operators understand unit rates, not system cost. A basic interior trap service might cost \$200 to \$450 in lots of markets, greater in thick metropolitan locations. Big outside interceptors can run \$400 to \$900 depending on size, range to truck staging, and market rates. If your hauler travels far or faces tight gain access to, expect a premium.

Compare that to the expense of a backup throughout peak. A plumbing technician might charge \$250 to \$600 for a cable television or jetter, if the obstruction is accessible. If the trap is the offender and needs an emergency pump out, include another \$300 to \$800 after hours. If wastewater overflows into prep or visitor locations, plan for sterilizing, potential lost shifts, and, in the worst cases, removal that quickly strikes four figures. Add the soft costs, like staff hours spent rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be quiet yet pricey. Some towns add a monthly charge if your FOG discharges test high, typically in the \$50 to \$200 variety, up until you show control. That adds up over a year. You can burn the very same money on 3 or four preventive pump outs that in fact fix the condition.

Edge cases and judgment calls

Not every kitchen fits the standard playbook.

Under sink traps in tight spaces can be uncomfortable. Make sure the plumbing technician installed a trap with a detachable cover and sufficient clearance for a tech to service it without dismantling half your millwork. If you can not raise the cover without moving devices, you will pay more and service gets postponed. A small redesign or hinge package can spend for itself in a few visits.

Food trucks and kiosks face restrictions on water and waste holding. If you run mobile units that hook into a commissary, the commissary's interceptor takes the hit. Coordinate with them to share records, particularly if the health department checks your mobile operation separately.

Shared interceptors in shopping malls or multi renter pads produce dispute. If the line exceeds limitations, the proprietor may pass expenses to all renters. Keep your own records tight and ask your grease trap company to record your trap condition. That way, if a neighboring occupant overlooks their system, you have proof you are not the source.

Septic systems add a twist. Grease management is much more important since fats drift in the septic tank and can block the soil absorption area. Regional rules may need both a grease interceptor and more regular septic pumping. Ensure your hauler is authorized for both streams.

Winter weather causes lids to bond to their frames. A supplier who brings de icers and extra gaskets will finish the job without breaking concrete. Storm schedules also press emergency situation response. Plan extra buffer time around vacations and [Jetting Services](#) heavy snow periods.

Training that sticks

Grease control lives or passes away with your team's habits. I like to include a 2 minute pre shift reminder once a week. Keep it basic, like "Today, we are watching sink strainers. If you discard a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks discuss oil handling, other weeks about reporting slow drains pipes. Celebrate when the log shows absolutely no smell notes, because that means the system is working.

Assign accountability. A lead in the dish area can initial the day-to-day list. A manager can examine the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, take a look at the readings, and note any suggestions. If the crew needs to remove an old seal whenever, schedule a repair and stop squandering 20 minutes of service time per visit.



When the sink backs up throughout the rush

Backups happen. What matters is how regulated your response looks. Keep this basic plan published near the dish area.

- Stop water circulation instantly at sinks and meal makers, then redirect dirty ware to a bus tub or backup station.
- Check strainers and apparent obstructions at the component first, clear if safe, and do not use warm water to press through.
- If the trap is interior and accessible, look for overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sterilize impacted locations, and keep food preparation zones isolated.
- Log the incident with time, personnel on responsibility, and actions taken, then examine with your supplier to adjust service frequency.

This technique can conserve you an hour of turmoil and gives your hauler context to detect source. In many cases, the repair is not brave. It is just past due service paired with a clogged up strainer upstream.

Working smoothly with inspectors

Invite inspectors into your process rather than playing defense. When they get here, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have actually recently altered frequency based on measured density, point that out and reveal the report. If you had an incident, do not hide it. Describe the actions you took and the change you made with your grease trap service. Inspectors are trained to search for patterns. When they see you determine, record, and proper, they relax.

Choosing the best grease trap company

Price matters, however the least expensive quote that skips half the work will cost you later on. When you veterinarian suppliers, look for a few telltales of professionalism. Do they carry out and record pre and post measurements of grease and solids? Do they provide photos of the interior after cleaning? Can they name the disposal facilities they utilize, and do those names appear on your manifests? Do they use predictable scheduling with tips and a method to reschedule when your peak moves change?

Ask for recommendations from comparable operations. A cafe and a high volume fryer house do not share the same issues. A supplier who keeps chicken chains running on 21 day cycles knows how to handle heavy loads and short windows. Likewise, ask about include ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stay with pumping just. There is no single right answer, however it is better to know what you are getting.

Technology helps, however compound matters more. Timestamped reports with GPS work, yet they do not change a cleaned baffle. Still, those tools reveal you the team arrived when they stated they did and assist you match service times to your logs.

The payoff for doing this well

When you get the rhythm right, the system fades into the background. Staff stop discussing smells. Drains run clear. The truck appears on a predictable cadence, does the work, and leaves behind a clear record. You pass inspections with minutes to spare. Most of all, your attention stays where it belongs, on visitors and food.

Grease control is not brain surgery, but it does reward care and collaboration. Treat your grease trap company like a colleague, not a last hope. Provide data from your flooring, request theirs from the trap, and make small adjustments as your menu and seasons modification. Set that with a couple of non negotiable routines at the sink and on the line. You will spend less, sleep much better, and prevent the type of midnight memories no operator desires, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen area that is day-to-day prepared and certified is not luck. It is the outcome of steady practice, truthful communication, and a provider who does the complete task whenever. If your current partner is not delivering that, it deserves the effort to discover one who will.

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

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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 a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.