

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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Business Hours

- Monday through Sunday: Open 24 hours

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Grease control isn't glamorous. It sits under a stainless prep table or outside behind a steel lid, capturing everything your line throws at it. Yet that box has an outsized effect on your kitchen's health, your capability to pass evaluations, and your budget plan. The difference between a smooth service and a late night shutdown frequently comes down to how well you and your grease trap company interact, day in and day out.



I have actually opened days with a floor that smells like a fried-food hangover, and I have stood next to 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 same. Business that treat grease control as a shared obligation in between their team and a trusted grease trap service hardly ever see emergency situations. The ones that punt it to "whenever it backs up" 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 basic. Warm water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewage system. The trap slows the flow so the separation has time to happen. Baffles keep the grease from leaving downstream.

Even when you do whatever right on the line, the trap fills. Soap does not dissolve fat. Warm 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 straight-out or need specific approval. The only safe, authorized technique is mechanical elimination, suggesting complete pump out, scraping the walls, washing, and disposal at an allowed facility.

When the trap is neglected, you begin to discover useful changes before the crisis. Flooring drains pipes bubble during rush. Preparation sinks drain more gradually. There is a sweet, stale smell that magnifies after the dishwashers run. The lid location ends up being slick, with flies that love the environment. None of these are cause to panic yet, but all of them are early cautions that your grease trap cleaning schedule and daily practices need attention.

What regulators actually expect

Local codes differ, however the fundamentals repeat across cities and counties.

First, the 25 percent rule. If the combined layer of fats on top and solids on the bottom equates to a quarter of the efficient liquid depth, the unit must be serviced. That is based upon performance, not a calendar. Many health departments build their regular assessment questions around this standard and will ask to see records that demonstrate compliance.

Second, frequency. A typical standard is every 30 to 90 days for interior traps. Some quick service kitchens pumping a lot of fryer oil by volume require every 2 to 4 weeks. Outside interceptors are bigger, so you may see 60, 90, or 120 day intervals, but that just works if day-to-day practices are strong and you stay under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. Many jurisdictions require a hauling manifest for each grease trap service see. It should consist of the generator name and address, unit size, date and time, total gallons removed, location disposal facility, and hauler license or allow number. Keep copies on site for one to three years, depending upon local guidelines. Auditors want to trace your waste from the trap to the last processor.

Fourth, discharge limitations. If your municipality keeps track of FOG concentrations at your lateral or a typical line in a plaza, there will be a numeric limit, frequently in the 100 to 250 mg/L range, sometimes lower for sensitive systems. High readings can activate surcharges, increased frequency demands, or notifications of offense. The origin is typically bad day-to-day practices coupled with past due service.

Finally, enforcement. Charges are real. I have seen \$250 alerting fines become \$2,500 repeat infractions and, in several coastal cities, short-term hangs on food allows until the problem is corrected. Cleanup expenses after an

overflow, particularly if it escapes to storm drains, compound the expense and bring in environmental agencies. The cheapest path is preventive.

The anatomy of a strong partnership

A grease trap company must be more than a contact number on a sticker label. You want a service that understands your menu, volume, pipes layout, hours, and local guidelines. That relationship starts with a website visit, not a price quote over the phone. A great tech will determine the interceptor, check gain access to, examine baffles, inquire about peak periods, and peek at the dish area to understand how much solids load you create.

Discuss frequency, however concur that it will be confirmed by measured sludge and grease density on the very first 2 or three services. Good service providers document those measurements with a dip stick, photos, and a written report. That lets you calibrate to the 25 percent rule instead of guessing.

Ask about disposal. Reliable haulers discharge to allowed grease processing centers 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 offer this, keep looking.

Emergency response matters. Backups do not await workplace hours. Set expectations for response time, ideally within 2 to 4 hours for a real blockage. Clarify prices for after hours, weekends, or holidays so you are not surprised when a truck shows up at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The crew will open heavy lids, possibly work around traffic, and utilize vacuum trucks with effective pumps. They should be trained in restricted area awareness, even if they are not going into, and bring spill sets. Your service should be listed as a certificate holder on their insurance so you are notified of any coverage lapses.

Finally, scope of work. Complete indicates complete pump out of all chambers, scraping and rinsing walls and baffles, eliminating solids, and sealing the cover with a fresh gasket or sealant where needed. Partial pumping, often used as a low cost, just gets rid of the leading layer. It leaves heavy solids behind and shortens the time until your next backup.

Daily preparedness begins on the line

The biggest drivers of grease build-up 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 trash before they get anywhere near a sink. Usage sink strainers and empty them typically. Train dish staff to rinse with tempered water rather than blasting with scalding warm water that liquefies whatever and overwhelms the trap. Keep an identified drum for waste fryer oil, and never ever put oil into a sink, even when you remain in a hurry at closing.

I like a simple, noticeable log posted near the meal location. Each shift checks two items: strainer condition and sink flow. That little ritual keeps awareness high. Pair that with a weekly five minute walkthrough by a manager who lifts the trap lid, eyeballs the grease cap, and notes any odor. If the cover needs tools or sealant, schedule a tech for a fast check instead, due to the fact that you do not desire untrained staff prying a rusted cover.

Here is a brief list 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 down a drain.

- Run pre-rinse and dishwashers at recommended temperatures, not scalding, to prevent pressing liquefied fat through the trap.
- Note sluggish drains or smells right away in a log, then signal a supervisor if they persist.

How typically needs to you schedule grease trap cleaning

The right period depends upon your food, volume, and habits. A sandwich shop with light cooking can frequently stretch to 90 days on an indoor trap, provided they control solids. A fried chicken idea running 2 banks of fryers might need 14 to 30 days. A hotel with banquet volume and irregular staffing may land at 60 days even with a large outdoor interceptor.

Some signals assist adjust:

- If the top layer forms a thick, firm mat that a gloved finger can not easily stir, you are overdue.
- If you begin to smell a sweet, swampy smell near the meal location after service, you are in the gray zone.
- If the pump truck regularly eliminates a volume within 10 to 20 percent of your interceptor's ranked capacity, and solids are heavy, your period is too long.

Menu changes matter. Adding a popular brief rib or fried appetiser area can move you from 60 to 45 days without any modification in headcount. Seasonal hurries can do the exact same. In December, when celebrations pile up, consider a mid month service. It is less expensive than a Saturday night shutdown.

Space and gain access to drive practicality. An under sink trap might be only 20 to 50 gallons. These small systems fill quickly and can clog unexpectedly if a strainer is missing out on for a few days. The reality is that lots of such traps need 14 to one month attention depending upon usage. If that cadence strains your budget plan, purchase training and upstream controls to slow the load. On the other hand, prepare the service throughout off hours or pre open windows so the odor does not struck prep.

What a professional grease trap service see need to look like

When the team gets here, they must park securely, set cones if required, and sign in with a supervisor. For interior traps, they will safeguard surrounding floors, get rid of the cover carefully, and take a quick measurement of grease and solids. Then they will place the vacuum hose pipe, eliminate all contents, and scrape the walls and [Grease Trap Pumping](#) baffles. Some will wash with water and vacuum again to capture residuals. If they discover a harmed baffle or missing gasket, they must flag it with images and note it on the report.

For outdoor interceptors, expect a heavier setup. The truck will stage near the manhole, eliminate the lid areas, and follow the same full elimination and scraping steps. It is regular for this to take 30 to 90 minutes depending on size, gain access to, and condition. At the end, the lid must be reset square and sealed where required, the area cleaned down, and any splatter managed. Ask the tech to show you the grease density reading they tape-recorded, then conserve the service ticket and manifest.

If the crew only skims the leading or refuses to open numerous chambers, that is a red flag. Interceptors typically have separate compartments for solids and FOG. Skipping a chamber leaves solids that will migrate and block the outlet. Quality assurance here pays off in months of problem totally free operation.

The documentation that saves you throughout audits

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

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

Retention periods differ, but one to 3 years is normal. If you are part of a bigger brand name, scan and save digital copies as well. The best inspectors I know appreciate clarity and will often minimize their examination when they see constant records.

The genuine cost math

Most operators comprehend system costs, not system cost. A standard interior trap service may cost \$200 to \$450 in many markets, higher in thick urban locations. Big outdoor interceptors can run \$400 to \$900 depending upon size, distance to truck staging, and market rates. If your hauler takes a trip far or faces tight access, expect a premium.

Compare that to the expense of a backup throughout peak. A plumbing technician may charge \$250 to \$600 for a cable television or jetter, if the clog is accessible. If the trap is the culprit and needs an emergency pump out, add another \$300 to \$800 after hours. If wastewater overruns into prep or guest locations, prepare for sanitizing, prospective 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 include a regular monthly fee if your FOG releases test high, frequently in the \$50 to \$200 range, till you show control. That accumulates over a year. You can burn the very same cash on 3 or four preventive pump outs that actually fix the condition.

Edge cases and judgment calls

Not every cooking area fits the basic playbook.

Under sink traps in tight areas can be uncomfortable. Make certain the plumbing technician installed a trap with a detachable lid and enough clearance for a tech to service it without taking apart half your millwork. If you can not lift the cover without moving devices, you will pay more and service gets delayed. A little redesign or hinge kit can spend for itself in a couple of visits.

Food trucks and kiosks deal with constraints on water and waste holding. If you operate 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 inspects your mobile operation separately.

Shared interceptors in shopping centers or multi tenant pads develop dispute. If the line goes beyond limits, the property owner may pass costs to all renters. Keep your own records tight and ask your grease trap company to document your trap condition. That way, if a neighboring renter neglects their system, you have evidence you are not the source.

Septic systems include a twist. Grease management is much more crucial because fats drift in the septic system and can obstruct the soil absorption area. Regional rules may require both a grease interceptor and more regular septic pumping. Make certain your hauler is approved for both streams.

Winter weather triggers covers to bond to their frames. A provider who brings de icers and extra gaskets will get the job done without breaking concrete. Storm schedules likewise push emergency situation reaction. Plan additional buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or dies with your group's habits. I like to include a two minute pre shift tip once a week. Keep it easy, like "Today, we are watching sink strainers. If you dump 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. Commemorate when the log shows absolutely no odor notes, because that suggests the system is working.

Assign accountability. A lead in the dish location can initial the everyday checklist. A supervisor can review the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, take a look at the readings, and keep in mind any suggestions. If the team needs to remove an old seal every time, schedule a repair and stop squandering 20 minutes of service time per visit.

When the sink supports throughout the rush

Backups happen. What matters is how controlled your reaction looks. Keep this easy strategy posted near the meal area.

- Stop water circulation instantly at sinks and dish makers, then reroute filthy ware to a bus tub or backup station.
- Check strainers and apparent blockages at the fixture initially, clear if safe, and do not use hot water to push through.
- If the trap is interior and available, try to find overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sanitize impacted areas, and keep food prep zones isolated.
- Log the event with time, personnel on task, and actions taken, then review with your supplier to change service frequency.

This method can save you an hour of turmoil and provides your hauler context to detect root causes. In most cases, the fix is not heroic. It is simply past due service coupled with a stopped up strainer upstream.

Working efficiently with inspectors

Invite inspectors into your procedure rather than playing defense. When they show up, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have just recently changed frequency based upon measured density, point that out and reveal the report. If you had an occurrence, do not hide it. Describe the steps you took and the adjustment 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 ideal grease trap company

Price matters, but the most affordable quote that skips half the work will cost you later on. When you vet suppliers, look for a few telltales of professionalism. Do they perform and tape-record pre and post measurements of grease and solids? Do they supply photos of the interior after cleaning? Can they call the

disposal centers they utilize, and do those names appear on your manifests? Do they provide foreseeable scheduling with suggestions and a way to reschedule when your peak shifts change?



Ask for referrals from comparable operations. A coffee bar and a high volume fryer house do not share the same problems. A supplier who keeps chicken chains working on 21 day cycles understands how to deal with heavy loads and short windows. Also, inquire about add ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stick to pumping only. There is no single right response, however it is much better to understand what you are getting.

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

The benefit for doing this well

When you get the rhythm right, the system fades into the background. Personnel stop speaking about smells. Drains run clear. The truck shows up on a predictable cadence, does the work, and leaves a clear record. You pass inspections with minutes to spare. Many of all, your attention remains where it belongs, on visitors and food.

Grease control is not rocket science, however it does reward care and partnership. Treat your grease trap company like a teammate, not a last resort. Provide data from your floor, ask for theirs from the trap, and make small changes as your menu and seasons modification. Pair that with a couple of non negotiable routines at the sink and on the line. You will invest less, sleep much better, and prevent the kind of midnight memories no operator desires, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen that is everyday ready and certified is not luck. It is the result of stable practice, truthful communication, and a supplier who does the complete task whenever. If your current partner is not providing that, it is worth the effort to find 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

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Elite Sanitation Services focuses on septic maintenance
Elite Sanitation Services has a phone number of (228) 297-4850
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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 shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.