

Business Name: Elite Sanitation Services

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Phone: (228) 297-4850

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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If you cook for a living, you already know that kitchen area rhythm depends upon upstream decisions no one at the table ever sees. Grease management sits right on that list. A trap is not glamorous, but when it supports on a Saturday double, there is nothing abstract about it. You can hear the floor sink burbling, smell the sour FOG - fats, oils, and grease - and see prep grind to a stop while tickets keep printing. The best operators I understand treat their grease trap as part of the line, not a forgotten box in the basement or parking lot. That frame of mind changes everything, from how you prepare assessments to how you set up pump-outs and document every action for the health department.

I have actually walked into surprise pits that had actually not been opened in eight months, seen top baffles missing, and enjoyed a rag-tied dipstick masquerading as a measurement tool. I have actually also worked with groups that might recite their last three manifests from memory. The distinction frequently comes down to a basic service strategy and a relationship with a trusted grease trap company that guarantees its work.

How grease traps actually deal with a busy line

Most commercial traps do one task. They slow the wastewater enough time for FOG to separate and float, while solids drop to the bottom. Baffles force a longer path so heavier particles settle out and grease remains at the top. Traps are sized by flow rate and retention time. If you push excessive water too quickly, you blow right through the retention window and carry grease into the sewage system. If you starve the trap, you run the risk of solids developing and plugging internal passages. For under-sink units, that balance happens within a small stainless or polymer box. For in-ground interceptors, you are discussing hundreds to countless gallons of working volume with manhole access.

The trap does not get rid of grease. It holds it up until you remove it. That basic truth is why your maintenance cadence matters more than the sticker label on the lid.

The rule that conserves cooking areas: 25 percent by volume

There is a factor inspectors carry a sludge judge or a marked rod. When the combined thickness of floating grease and settled solids reaches roughly 25 percent of the trap's volume, the device quits working as designed. The exact mathematics can differ by jurisdiction, however the physics do not. At that point, the effective retention time drops, and grease sneaks past the outlet. You might see slow drains pipes, smell, fruit flies, and that thin rainbow shine on the outflow. More alarmingly, you may not see anything up until a rain occasion overwhelms the sewage system, combines with your discharge, and leaves you with a municipal costs you never budgeted for.

In practice, I advise determining a minimum of every four weeks on a brand-new system up until you understand your [Septic Pumping](#) kitchen area's FOG profile. Bakers, fry-heavy menus, and scratch kitchen areas that render their own fats produce different loads than salad-forward ideas or commissaries with dish machines that pre-rinse strongly. The cadence you settle into must reflect what your eyes and measurements discovered, not what an old invoice said last year.

Daily routines that keep traps honest

Good grease management starts above the floor. I have viewed meal teams set the tone in the first hour after lunch, scraping plates into a lined bin instead of the sink. I have actually seen a sauté cook shut down a fryer throughout a lull, not out of thrift, however to keep oil from thinning and bleeding into his waste stream. Those micro-choices build up. A trap that fills to 25 percent in eight weeks can slip to 6 if you get sloppy, or stretch to ten if the group deals with FOG like an expense center.

Small practices matter. Install sink strainers and empty them often. Label the can for yellow grease and train everyone to aim for it. Do not rely on enzyme or germs additives unless your regional code permits them and your company indications off. Some jurisdictions treat additives like a crutch that develops downstream clogs. Nothing changes physical removal.

Inspections that are quick, constant, and recorded

When I seek advice from a new operator, we start with a basic cadence. Weekly visual look for under-sink units, biweekly lid lifts for outside interceptors, and recorded measurements at least monthly until the trendline is clear. If the trap is in a hard-to-reach location, we build the habit anyhow. This is not busywork. The act of opening a cover and smelling the contents informs you things your POS will not. Sour egg notes suggest septic activity. A thick crust with difficult edges can mean emulsified fats cooled quick and require agitation at service time.

Here is a lean list I offer [Jetting Services](#) to kitchen area managers discovering the routine.

- Verify fluid levels are listed below the outlet weir and note any surging after sink dumps.
- Measure grease cap and sludge layer depth with a marked rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing hardware.
- Record measurements, date, time, personnel initials, and any smells or uncommon color.
- Snap a photo, particularly before and after scheduled service.

Five minutes and a notebook will save you from the majority of surprises. Personnel grow to trust the procedure when they see a sluggish trend before it ends up being a crisis.

Pump-outs, skimming, and what "clean" ought to mean

There is a world of difference in between skimming and a full grease trap cleaning. Skimming removes the drifting grease cap, which can purchase time if a full service is due in a week and you have a holiday weekend ahead. It does not reset the trap. A correct pump-out pulls all contents, consisting of settled solids, and then scrapes or pressure cleans interior walls and baffles to break out adhered FOG. Some traps have corners that build up material that never ever shows in a fast dip. If your supplier is in and out in eight minutes on a 1,000-gallon interceptor, they most likely did refrain from doing you any favors.

I ask for before-and-after photos from every grease trap service, plus a manifest revealing volume and destination. Lots of towns need manifests, and the file secures you if the hauler discards unlawfully. Anticipate to see the transporter's authorization number and the receiving center listed. This is where a trustworthy grease trap company makes its keep. They understand the rules, bring the right insurance, and show up with devices that fits your access points without tearing up your lot.

Sizing schedules to real-world kitchens

Over the years, I have actually arrived on typical ranges that hold up across markets. Under-sink traps for single lines running lunch and dinner can go 4 to 8 weeks between full cleanings, presuming good plate scraping and personnel training. In-ground interceptors at 750 to 1,500 gallons often being in the 6 to 12 week range. High-volume fry programs or 24-hour operations press the brief end. Hotel banquet kitchen areas or stadium concessions in some cases need a hybrid strategy, with area skimming between full pump-outs.



Weather contributes too. In cold months, fats cake much faster. In hot months, smells intensify and can draw insects. If your restaurant runs seasonal menus, pay attention to how that shifts your FOG load. A switch to braised meats and gravy in winter might press an extra week off your schedule, while summer service with lighter sauces typically reduces the trap's burden.

What I anticipate from a professional provider

Partnering with the best group alters the equation. You are purchasing more than a pump truck. You are buying clear interaction, documents you can hand to an inspector, and adequate attention to capture issues before they grow teeth. Here is a short set of questions I give any first conference with a brand-new grease trap company.

- What is your standard scope for grease trap cleaning, consisting of scraping and baffle inspection?
- Can you provide manifests with getting center information and picture documentation?
- How do you deal with emergency situation calls, after-hours access, and lockbox keys?
- Are your technicians trained on restricted area and do you bring spill insurance?
- Do you track service intervals and alert us when our next cleaning is due?

You will discover a lot from how they answer. If every reaction is a vague promise, keep looking. If they speak about regional code, can discuss the 25 percent guideline without hedging, and inquire about your menu mix before quoting a frequency, you are on a much better path.

The mathematics behind a great service plan

Let's take a mid-size casual idea with a 1,000-gallon in-ground interceptor, a two-bay sink, and a meal device with a pre-rinse sprayer. Average ticket counts struck 500 covers on weekends, 250 on weekdays. Early measurements reveal a 2-inch grease cap building per month, with 1.5 inches of sludge. Over three months, you are at roughly 10 percent grease, 7 percent sludge, depending on trap measurements. You are trending toward the 25 percent threshold at about 4 to 5 months. That recommends a 12 to 14 week full pump-out, with a fast check at week 8. If you include a fried chicken unique that runs three nights a week, you might change down to 10 weeks throughout that discount. That is the kind of nimble preparation **Septic Pumping** that pays off.

One note on circulation: dish machines can blow out traps if personnel run long cycles with lids off and pre-rinse heavy. Those devices release hot, frequently with surfactants that keep grease in suspension longer. If you observe a thinner cap and more shine at the outlet, speak with your supplier about baffle changes or a solids interceptor upstream of the primary trap.



Inside the service day

On a clean-out day, I want the course clear, lids accessible, and the kitchen knowledgeable about the window. Great haulers stage cones, set absorbent pads, and work clean. They will vacuum contents top to bottom, break the crust, and use a scraper or low-pressure rinse to remove adherent grease. For in-ground systems, they ought to examine inlet and outlet T's or baffles, replace any missing out on gaskets, and validate that the outlet is open and streaming. A reputable grease trap service will not dispose rinse water full of grease into your landscaping. They will record wash water and represent it in the manifest.

When they end up, we look together. If I see thick lines of stuck grease above the old waterline or strong mats still clinging to baffles, I inquire to complete the job. This is not being tough. It protects your pipes, your compliance record, and their reputation.

Documentation that withstands inspectors and landlords

Keep a binder or a shared digital folder with every receipt, manifest, and measurement log. I prefer a basic page for each month with dates, personnel initials, grease cap thickness, sludge depth, odor notes, and any corrective actions. Include photos when you can. In a surprise evaluation, you can reveal a living record, not a guess. If you lease, lots of proprietors need proof of maintenance. That folder relaxes those conversations and accelerate lease renewals.

If your city problems FOG allows, understand the renewal date and conditions. Some require quarterly reports. Others cap the time between services at 90 days regardless of measurements. A great supplier will understand regional rules, however you carry the liability. Build pointers into your calendar.

Price is not just about the pump

Hauling charges differ by volume, frequency, and range to the disposal facility. Expect greater rates in markets where disposal sites are scarce. If a quote looks low, ask what is consisted of. Some companies price a skim and a fundamental pump, then charge add-ons for scraping, after-hours gain access to, and manifests. Others bundle whatever in a flat rate that looks greater, but saves cash when you require an emergency situation call at 2 a.m. Remember that a missed out on week of service that causes a backup can cost you more in **Grease Trap Pumping** labor, downtime, and sanitation than a year of scheduled cleanings.

I in some cases see operators push frequency to conserve a couple of hundred dollars per quarter, only to pay thousands when grease presses downstream and clogs a shared line. If you ever divided a lateral with a next-door neighbor, coordinate cleaning schedules. Shared lines are a classic source of finger-pointing when something goes wrong.



Edge cases the manuals seldom cover

I have met traps developed into odd corners of century-old structures, with access under a detachable bar area and seven feet of crawlspace. These require portable vac systems or staged pumping. Develop additional time and expense into those cleanings, and do not let anyone wedge a cover midway available to conserve a minute. Safety first. Restricted space guidelines exist for a reason.

Outdoor interceptors under drive lanes need traffic-rated lids. If a delivery truck fractures a lid, fix it immediately. An open or broken cover is a safety danger and an invitation for surface water to flood the trap. Heavy rain events can distress trap function by watering down and cooling the contents fast. If you run in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and germs products sometimes assist keep lines clear in between the sink and the trap, however they do not minimize the need for pumping. In some cities, they are limited. If you use them, track outcomes. If you see grease traveling past the trap or an odd foam layer, stop and reassess.

Building kitchen culture around FOG

The most efficient programs I have actually seen reward FOG like inventory. Chefs discuss yield when cutting brisket and about the expense of losing fryer oil to careless purification. The very same lens uses to grease trap efficiency. Brief training hits throughout pre-shift can enhance the how and the why. Program an image of a healthy trap next to one with a 4-inch cap. Describe that less pump-outs come from better plate scraping and smart fryer care. Connect a small performance bonus offer to maintenance metrics if your culture supports it.

When personnel turn, retrain. Back-of-house turnover is genuine. A new dishwashing machine might have never seen a strainer basket. Five minutes of coaching on the first day avoids months of pain.

Remote sensors, when they assist and when they do not

Some operators install level sensors or FOG monitors that ping a control panel when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a present. You get information across locations, area outliers, and plan routes. Sensing units work best in steady, in-ground interceptors. They have a hard time in small under-sink boxes where turbulence and temperature level shifts can spoof readings. If you include tech, keep manual checks in your routine till you rely on the pattern. No sensor replaces an experienced eye and a hand on the rod.

Preparing for the day something goes wrong

Even fantastic programs hit snags. A pump dies on a holiday. A gasket tears and a lid will not seal. A fryer dumps by accident and overwhelms the trap. Plan now. Keep a spill package on site with absorbents, nitrile gloves, and caution tape. Post your provider's emergency number and your account information near the service area. Train one manager per shift to license an after-hours grease trap cleaning if required. When you do call, be clear about gain access to directions, lockbox codes, and any security alarms that will journey when a lid opens.

After an occurrence, document what occurred, why, what you did, and what you will change. Inspectors appreciate openness and restorative action plans. So do property managers and franchise auditors.

A quick story from the field

A community bistro I worked with ran a compact 750-gallon interceptor behind the building, fed by two lines and a meal device. For many years, they cleaned it every 16 weeks because that is what the old GM had constantly done. We started measuring. In the winter, they were fine at 14 to 16 weeks. In spring and summertime, with a happy hour that leaned on fried snacks and a busy outdoor patio, they reached 25 percent around week 10. They had 3 small backups the previous summer season, each throughout storms. We relocated to a 10-week schedule April through September, 14 weeks October through March. We added sink strainers, trained on scraping, and fixed a torn gasket the hauler had actually overlooked. Backups stopped. The yearly cost increase for additional cleanings had to do with what one backup had cost in labor and lost covers. No heroics, just better info and a provider who did the work totally and logged it well.

Bringing all of it together

A grease trap is a holding tank in service of your operation. Treat it like a piece of critical devices. Build a measurement practice, pick a supplier who documents and cleans thoroughly, and match your schedule to your real FOG profile. Keep your team engaged with simple regimens that decrease grease at the source. When you

require aid, call a grease trap company that answers the phone, shows up with the right tools, and comprehends your kitchen area's reality at 5 p.m. On a Friday.

There is no single calendar that fits every dining establishment. The right plan starts with a cover raised, a rod dipped, and a discussion that connects what you cook to what your trap sees. From inspections to pump-outs, the methods that stick are the ones you can maintain on your busiest days. If you keep that requirement, your grease trap service ends up being just another smooth part of the line, and your guests never have to think of it.

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

Elite Sanitation Services is locally owned

Elite Sanitation Services is locally operated

Elite Sanitation Services offers 24 7 availability

Elite Sanitation Services provides emergency support

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.