

**Business Name:** Elite Sanitation Services

**Address:** Saucier, MS 39574

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## Elite Sanitation Services

Since 2016, Elite Sanitation Services has been the premier provider for all your sanitation needs. We deliver comprehensive solutions. Our expert team ensures seamless service for events and construction sites, handling everything from septic system services to grease trap pump-outs and jetting services. We are dedicated to providing superior sanitation services with unmatched reliability and professionalism.

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Saucier, MS 39574

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A loaded brunch shift can turn ugly in minutes when the dishwasher supports and nasty water creeps across the flooring. 9 times out of 10, the perpetrator is a neglected grease trap. I have seen brand-new managers learn this lesson the hard way, mopping between orders while a plumbing technician rushes to the site. The fix is basic in idea, but it demands discipline. [Grease Trap Pumping](#) Grease management is not attractive, yet it is one of the most reputable methods to protect margins, avoid fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they need service, what a professional cleaning must consist of, how to pick a reliable grease trap company, and the small everyday practices that keep huge problems off your shift log.

## What a grease trap in fact does

Every kitchen area puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and personnel who understand better, some volume slips down the drain. The grease trap, sometimes called a grease interceptor, beings in that path and separates the floaters from the flow.

Inside a common unit, water from sinks and dishwashing machines gets in through an inlet, decreases in a chamber, and cools somewhat. Because fats and oils are less dense than water, they rise. Much heavier food particles settle to the bottom as brown sludge. A baffle forces water to alter instructions, which enhances separation. Cleaner water exits through an outlet tee to the drain. The captured grease, called FOG in inspector shorthand, remains behind up until a scheduled pump out.



There are 2 typical households. Under-sink traps are compact, frequently between 10 and 50 gallons, situated near the prep or dish location. They fill quick in hectic cooking areas and need regular service. Outside interceptors are bigger concrete or fiberglass tanks, anywhere from a few hundred to several thousand gallons, typically buried near the building. They hold more, which extends the service period, however they feature access, security, and allowing considerations that under-sink systems do not.



A properly sized and set up system consists of a flow control gadget to avoid surges, properly sized tees to decrease turbulence, and safe, available covers. Faster ways weaken the whole idea. I have seen traps without flow controls that churn like a blender throughout peak dish runs. That churn pushes grease downstream and beats the separation process.

## **Why routine cleaning is non-negotiable**

Health, security, and regulative compliance all fulfill at the trap. When a system surpasses capability, grease follows the water and coats downstream piping. The very first sign is generally a sluggish drain throughout rush. Next comes odor that does not disappear with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some towns, repeat infractions bring fines that harm more than a subscription to a reliable grease trap service ever will.

Odors are more than a nuisance. They suggest anaerobic breakdown and the potential formation of hydrogen sulfide, which can rust metals and produce a safety threat in enclosed spaces. Standing, greasy water likewise attracts insects and shortens the life of flooring and grout. Your hood and fire suppression system will not care that the issue started in a trap. Grease is fuel. Keeping it consisted of is part of a broader fire danger strategy.

There is a visitor experience angle also. People forgive a wait. They do not forgive a dining-room that smells like a drain. Most supervisors I appreciate treat the trap like a walk-in refrigerator, something that always works since it is on a strict maintenance clock.

## **How frequently must you arrange cleaning**

Every facility is different, so blanket rules fizzle. A useful standard is the 25 percent guideline utilized by lots of inspectors. When the combined thickness of floating grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and routines. A fast-casual hamburger principle with 80 seats that runs seven days will frequently require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious preparation and very little frying might stretch to 6 to 8 weeks. Outside interceptors serving a hotel or food hall frequently land in between 1 and 3 months. Caterers with seasonal spikes often alter schedules when wedding events strike. The only truthful response is to monitor and adjust.

Start with a short cycle if you have no history. After a couple of services, review the manifests and any images your provider took. If the system is not near to 25 percent at 2 weeks, press it to 3, then 4, and stop when you approach that threshold. If you include a fryer bank or open for weekend breakfast, tighten the interval for a couple of cycles and see how the numbers move.

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

## **What a professional grease trap cleaning should include**

Not all service is developed equal. A correct job is more than a quick skim of the top layer. In an extensive go to, the crew will get here with a vacuum truck or portable unit ideal for the trap's location. They will remove the covers with care to avoid destructive gaskets or removing bolts. Before pumping, they might determine thickness with a slotted stick or electronic probe to document conditions.

Pumping needs to be total. That implies floating grease, settled solids, and the watery middle layer are all left. In a heavy kitchen, the settled layer can measure up to the grease cap and will not budge without agitation. The professional ought to scrape interior walls and baffles to eliminate sticky residue, then wash with water to bring loosened up material into the vacuum pipe. If the system connects to a long lateral that is prone to accumulation, a good crew will use to hydro jet the linking line to prevent constraints just outside the trap.

While the unit is open, a brief evaluation settles. Search for split baffles, missing out on or brief outlet tees, jeopardized gaskets, loose bolts, and deterioration. I have seen outlet tees fall off into the tank, which permits grease to bypass separation entirely. If the trap is inside your home, check for weeping around seams and covers. Outdoors, guarantee surrounding soil is graded so stormwater does not clean into the tank.

Before lids go back on, the specialist fills up the trap with clean water to the appropriate operating level. This primes the separation process and avoids smells that can occur when an empty trap sits idle.

Documentation should follow. Anticipate a manifest that lists volume got rid of, disposal website, time, date, and the specialist's name or signature. Numerous jurisdictions require the generator, not simply the grease trap company, to keep these records for several years. Pictures of before and after conditions assist you prove compliance during inspections.

# The everyday and weekly habits that make a difference

You can not contract out every piece of grease control. The best kitchens match a trusted grease trap service with little regimens that lower load. Below is a brief checklist any manager can carry out without blowing up a shift.

- Scrape and wipe pans, trays, and plates into the garbage before washing. A rubber spatula and a stack of deli paper near the meal pit make this easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A full strainer is theater, not filtration.
- Train dish and prep staff to use warm, not boiling, water. Very hot water can temporarily liquefy fats and push them past the separation point, then they solidify in the line.
- Keep a simple log at the meal station. A quick initial every day for "strainers examined" and "waste oil bin closed" produces responsibility without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin typically find the closest trench drain, which defeats the whole system.

These small actions lower the amount of FOG your trap requires to handle and often buy you an additional week or more in between services without risk.

## Choosing the ideal grease trap company

A trustworthy partner matters. Prices differ, but the real distinction shows up on a rainy Friday when your phone rings at 7 p.m. A credible service provider is easy to reach, follows the rules, and keeps your place out of problem. When you evaluate choices, focus on the essentials below.

- Licensing, insurance coverage, and disposal credentials. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and security procedures. Professionals need to comprehend restricted space hazards, lockout requirements for dish pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps need portable vacuums with odor control, not a jury-rigged store vac. Outside interceptors require a truck with adequate hose and suction.
- Documentation and pointers. Search for providers that supply digital service reports with images, track the 25 percent guideline, and send schedule triggers before you are overdue.
- Responsiveness and after-hours ability. Emergency situations do not await organization hours. Ask how they manage nights, weekends, and holidays, and what the premium is.

Anyone can quote a low rate by skimming or cutting corners on disposal. That deal evaporates when an energy fine or a backflow hits. The ideal company treats your trap like critical infrastructure, not a quick stop.

## What it costs and how to budget

Costs track with gain access to, size, and frequency. For a small under-sink trap, expect a grease trap cleaning fee in the variety of 100 to 250 dollars per visit in many markets. Outside interceptors generally run 300 to 800 dollars, though very large tanks or difficult access can push into 4 figures. After-hours or emergency calls often add 25 to half. Hydro jetting the lateral, if needed, tacks on another 150 to 400 dollars depending on length and complexity.



Contracts can conserve cash if they guarantee frequency and scope. A quarterly strategy that includes inspection pictures and line jetting once per year often pencils out when compared to sporadic, last-minute calls. Line up service dates with predictable peaks. If your patio opens in April, set up an extra pump out late March, not after the very first warm Saturday wrecks your drains.

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

## **Staying certified without losing sleep**

Regulations vary by city and county, but inspectors normally desire two things. Keep discharge below FOG limits, and keep records that show you try. Post your maintenance schedule where personnel can find it. Keep copies of manifests for at least three years, longer if your town states so. Some locations need that a certified grease trap company haul and get rid of waste at authorized facilities. Others specify an optimum period in between services regardless of load. Know your local guidelines. Suppliers who operate in your location daily can normally brief you in ten minutes.

Sampling ports assist, particularly on outside interceptors. They allow inspectors to test effluent without opening the primary tank. If your system does not have one, think about adding it during a remodelling. Some energies charge additional charges based upon FOG concentration or biochemical oxygen demand. Excellent records will assist you contest outliers.

Train personnel on what not to pour down drains pipes. Gray areas pop up. Stock pots with rich remoulade are not soup when it concerns FOG. Cooling and skimming into solid waste before washing pays off. So does a clear policy on wiping down fryers before washdown, not throughout it.

## **Troubleshooting typical problems**

Odors that linger around the meal area typically indicate a dry trap or a bad lid seal. After a pump out, ensure the technician refills the system. If smells persist, check gaskets, bolts, and any hairline fractures. A little bead of gas-

tight sealant can make a big difference on older metal lids.

Slow drains pipes after service suggest one of 2 things. Either the outlet tee is misaligned or missing out on, or the connecting line requires hydro jetting. I have also seen flow restrictor orifices obstruct with rice or veggie matter, which starves the trap and backs up sinks. A skilled specialist will pull and clear the orifice plate. Do not expand the hole to "fix" the issue. That change increases velocity, decreases separation, and sends grease downstream.

Recurring alarms in monitored systems can stem from overuse of hot water to go after grease, enzyme usage that emulsifies, or merely a small trap for the current menu. If you added fryers, consider an additional solids interceptor upstream and a tighter schedule. In winter, grease can cake rapidly in outdoor lines. Insulating exposed areas, running a brief warm water flush before opening, and making sure doors near meal areas close well can help.

Dishwashers should have attention. High temperature makers can surge flow and temperature, which might disrupt separation in a small under-sink unit. If area permits, some kitchens route dishwashing machine discharge through a devoted solids interceptor or into a slightly bigger trap to manage surges.

## **The reality about additives and enzymes**

There is a market for biological and chemical additives that promise to minimize pumping needs. In particular controlled cases, bioaugmentation can assist handle odor and enhance breakdown of residual organics on walls. The keyword is recurring. Additives are not a substitute for physical removal of FOG and solids. Municipalities often limit or ban items that emulsify grease since they press the problem into public lines. Before you trial anything, check regional rules and collaborate with your company. If you decide to use an additive, treat it like a deodorizer with side benefits, not a service replacement.

## **Safety matters more than speed**

Small under-sink traps lull individuals into casual practices. However, moving covers, scraping interiors, and rinsing with hot water create burn and cut risks. Use gloves, eye protection, and closed-toe shoes. Keep degreasers off the floor to prevent slips. Never ever leave a lid off throughout service, even for a minute. A falling ladle or a staffer's foot will cost even more time than reseating a panel twice.

Outdoor interceptors raise the stakes. Big tanks can include unsafe gases and low oxygen levels. Entry into a tank is a restricted area task that needs training, tracking, and rescue preparation. Do not let anyone climb into a tank to retrieve a dropped tool or rearrange a tee. A trustworthy grease trap service will deal with interior work with correct devices and permits.

Vehicles and pipes near filling docks can produce journey hazards and obstruct fire lanes. An excellent crew will cone off the location, run hose pipes safely, and coordinate timing with your deliveries. If you have a valet or a line of guests close by, think about morning or late night service to prevent conflicts.

## **Design tweaks and wise upgrades**

If you are refurbishing or constructing out a new principle, take the time to get grease management right. Sizing matters. Use peak flow estimations, not averages. Consist of a little headroom for growth or menu changes. Install a solids interceptor upstream of the primary trap if you prep a great deal of rice, pasta, or veggie trimmings. That little box catches sink debris and reduces how frequently your main unit fills with sludge.

Specify available covers that can be eliminated without moving devices. On outside systems, plan for truck gain access to within hose pipe variety. Long runs around corners cost time and increase smell risk. Add a tasting port and an isolation valve if your code permits. These bits do not include much to the costs however repay during evaluations and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant properties. Cellular or Wi-Fi sensors inform you when levels approach the service limit. The hardware has actually improved in recent years, with much better battery life and fewer false positives. They will not change a skilled tech's eye, however they can avoid a missed out on cycle when a supervisor goes on leave.

## **A brief case research study from a busy fry kitchen**

A fried chicken concept I dealt with opened a 2nd place in a college town. Very same menu, comparable seating, but they cut the grease trap service from every three weeks to every 6 due to the fact that the brand-new store had a slightly bigger under-sink system. Within 2 months, the dish area smelled like a dumpster on humid days and the floor drains burped throughout the dinner rush. The grease trap company pulled records and showed that the settled solids layer was the real issue. The new shop had a heavier prep load, so more batter and crumbs reached the trap. The solution was simple. They installed a compact solids interceptor upstream and returned to a three week schedule. Smells vanished, drains calmed down, and they in fact conserved cash by avoiding 2 emergency situation employs the next quarter.

## **Bringing everything together on a busy schedule**

Grease control benefits routine. Specify a service interval that keeps you below the 25 percent threshold. Pair that with basic personnel practices, a log, and a partner you can reach when it matters. Deal with documents like clean walkthroughs, not documentation. When you check out providers, focus on safety, disposal openness, and proof that they will exist on hard nights, not simply slow Tuesdays.

A kitchen that prepares for grease runs smoother. Visitors never think of your trap, and that is the point. With the right grease trap service in place, you will spend less time reacting and more time serving. If you have actually not taken a look at your schedule or manifests in a while, pull the last three and make 2 calls. Initially, ask your group what they see and smell throughout peak meal runs. Second, talk to your grease trap company about whether the period, scope, and jetting cadence still fit your current volume. A 15 minute check can avoid an extremely public mess and a few thousand dollars of pain.

Elite Sanitation Services performs septic pumping

Elite Sanitation Services performs jetting services for commercial and residential properties

Elite Sanitation Services handles grease trap pump outs

Elite Sanitation Services collects yellow grease

Elite Sanitation Services serves restaurants

Elite Sanitation Services supports events

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Elite Sanitation Services operates in Mississippi

Elite Sanitation Services operates in Louisiana

Elite Sanitation Services is locally owned

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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/>

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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?

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Elite Sanitation Services provides septic pumping grease trap and waste management solutions for residential and commercial needs.

### Where does Elite Sanitation Services operate?

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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?

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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?

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Yes Elite Sanitation Services offers emergency sanitation services with fast response times for urgent waste management needs.

# What industries does Elite Sanitation Services serve?

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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?

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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?

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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?

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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?

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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?

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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?

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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?

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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?

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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?

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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 teeing off at [Grand Bear Golf Club](#) in Saucier businesses and organizers often line up Septic Pumping Grease Trap Pumping Jetting Services for tournaments hospitality areas and maintenance needs.