

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

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- Monday through Sunday: Open 24 hours

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Most visitors will never think of the line buried outside the building or the steel box under the dish station. They see warmers, smooth service, and a clean washroom. If any of those parts slow down, the supper rush can collapse within minutes. That is why a good grease trap company feels like part of your kitchen area group. The techs might show up before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not attractive, however it is definitive. Do it right, and you prevent fines, backups, and surprise closures. Do it wrong, and the first indication may be the smell that wraps the hostess stand or a floor drain geyser at 7:15 p.m. When I talk with operators who have steady compliance records, they treat grease the method they treat food security: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial kitchen area produces FOG - fats, oils, and grease - along with food solids and warm water. Left unchecked, that mix cools and cakes inside pipes, which narrows circulation and creates clogs. An effectively sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the drain while the trap holds the rest until an arranged pump out.

Inspection agencies are not trying to make life hard. They track FOG since the general public sewage system is a shared resource. Clogs send out sewage into streets and basements, and the clean-up bills are not small. Most cities utilize a common performance guideline called the 25 percent limit. If the combined grease and solids inside your trap exceed 25 percent of its depth, the trap is considered out of compliance, even if circulation still looks regular at your sink. That single line in a regulation drives nearly every service schedule a grease trap company proposes.

Two points are worth connecting. First, compliance is determined at the trap, not just at the manhole by the curb. Second, lots of inspectors will ask for service records throughout a check. A cool binder or a digital portal with manifests and photos can make an examination last 5 minutes rather of fifty.

Traps, interceptors, and the parts that matter

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

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

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

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

An early morning on the truck, and the information that keep a kitchen moving

A common call begins early to prevent interrupting preparation. The truck draws in before personnel show up, and the tech walks the website. If it is an indoor trap, we lay down floor protection and get rid of lids with care. If it is an outside interceptor, we use a cover lifter, set cones for security, and check for gas buildup before opening. The vacuum pipe does the heavy lifting, however the genuine work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pushing grease downstream.

On one task, a bistro with a 1,250 gallon interceptor near the street, I observed a small offset crack in the outlet tee while scraping. The water level looked great, and flow was good. We changed the tee for barely more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The manager later told me they utilized to get a random sewage system odor during brunch when a month. That smell vanished after the tee fix. Quick swaps like that originated from looking with intention, not just pumping to the invoice minimum.

Before we close a lid, we measure and tape 3 numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers inform you if the schedule is right or wandering. If we see 27 percent on a 90 day cycle, we will advise a 60 day cycle or a menu fine-tune. If we see 10 percent at 60 days, we will recommend pressing to 90. This is where a great grease trap company saves money without testing your luck.

The compliance web, simplified

Multiple firms touch FOG. At the top, the EPA delegates commercial pretreatment to towns. The city or wastewater district writes a regional ordinance that sets the 25 percent rule, sampling procedures, and recordkeeping. Your health department might also keep in mind grease control throughout a regular health

inspection. On the carrying side, the transporter requires a waste hauler license and a disposal website that releases a weight ticket.

A total paper trail appears like this:



- A service manifest with date, location, gallons got rid of, and signatures
- Photo proof of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an authorized facility
- Notes on repairs, jetting, or overrunning conditions

Many restaurants lose points not due to the fact that their system stopped working, but since a binder went missing. I advise supervisors to keep a hard copy log in the cooking area office and a digital copy in a cloud folder. A lot of grease trap provider now include an online website with PDF manifests and images. That is not a high-end, it is cheap insurance against a hurried inspection.

Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut store might choke a steakhouse. The five levers that matter many are menu, volume, water temperature, staff behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A dish device that releases at 160 degrees can liquefy grease enough time for it to race past a little trap, then cool and embedded in downstream lines. A winter season cold wave can thicken grease in the car park pipeline and surprise everyone with an abrupt slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a normal random sample may have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch per week, you will strike 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches each week on logs, you might extend to a 90 day schedule. If you jump from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example assists. A hotel cooking area I dealt with ran a 750 gallon interceptor at 60 day periods. Their tape-recorded layers averaged 18 percent. After they included a second fryer for a busy wedding event season, the next measurement can be found in at 27 percent at day 60. We moved to 45 days for the summer season. When events tapered, we returned to 60. The schedule followed business, not the other method around.



A fast daily check that avoids big headaches

- Peek at the flooring sinks and trench drains for sluggish edges or bubbles throughout rinse
- Step near the indoor trap lids and smell for sulfur or rotten egg odor
- Check the strainer baskets in the pre-rinse and mop sink, then empty and rinse them
- Note any gurgling in toilet components after a huge dish cycle
- Log the dish maker rinse temperature level and keep it within spec

Three minutes with that checklist keeps you ahead of the majority of issues. The moment you observe a modification in smell or sound, call your provider. Fixing a developing constraint is cheaper than clearing a hard blockage.



Cleaning, pumping, jetting, and what comprehensive service means

Operators frequently utilize grease trap cleaning, pumping, and service as if they are the very same thing. They overlap, but the distinctions matter.

Pumping describes getting rid of the contents with a vacuum truck. Cleaning indicates more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and rinsing the unit to restore capacity. Service goes an action further. It adds examination of tees and gaskets, minor part replacements, and jetting brief go to keep lines clear.

Here is the trap many fall under. A low-cost pump-out that skims the top and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the [Jetting Services](#) capacity fills faster and you cross the 25 percent line before your next visit. That is how operators wind up with backups 2 weeks after a "service." Ask your grease trap company to document that they eliminated both the leading grease and bottom solids. If they can disappoint you a clear water level before closing the lid, they did not finish the job.

Hydrojetting has its place. Short runs from an indoor trap to the primary line gain from an occasional scouring, specifically if the kitchen uses a garbage grinder. Outdoor interceptors typically require jetting at the outlet, considering that small soap scum and grease can coat the first length of pipe after a cover is opened. Video examination is not mandatory on every go to, but it settles when you have a recurring slow drain without any apparent cause.

Training the kitchen area group to assist the system

Traps are not magic boxes. What enters them still matters. The best grease trap service in the world can not keep up if plates reach the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a solid waste container before cleaning. Usage sink strainers and empty them into the garbage, not the trap. Cool and combine fryer oil in a yellow grease container for recycling instead of pouring it down a drain to "wash it away."

Beware of miracle enzymes that claim to eat all the grease. Some biological ingredients can help break down organics under a narrow set of conditions. Many merely melt grease long enough to move it downstream, where

it cools and sets in a place you do not manage. If your city permits particular dosing, follow their guidance and your supplier's advice. Never use caustic drain openers in a system tied to a trap. They assault gaskets, create harmful fumes, and can drive fines if found throughout an inspection.

Small routines pay dividends. Keep the pre-rinse water hot but within the meal device spec. Too hot and you flush liquefied grease past the baffles. Too cold and you collect solids much faster than required. Verify that mop sinks do not bypass the trap. In older structures, I have actually discovered a mop sink tied directly to the sanitary line. That single pipe can carry adequate food slurry to tip an interceptor out of compliance.

Handling after-hours emergency situations without drama

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

An experienced tech will ask about which drains pipes are sluggish, whether bathrooms are impacted, and when the last grease trap cleaning occurred. That call figures out whether to assault the indoor lines first or open the interceptor. If only the meal location is sluggish, we isolate and jet that run. If toilets and numerous floor drains are backing up, the obstruction is likely beyond the interceptor, so we start outdoors. We bring absorbent pads to manage spill spread, a damp vac for indoor clean-up, and a plan to keep crucial sinks on restricted usage while we work.

I remember a Friday service at a sports bar where the primary slowed an hour before kickoff. The interceptor was simply 18 days past a pump-out, so we concentrated on the outlet line to the city primary. A grease bell had formed 30 feet down the line where a grade change produced a minor sag. We cut through it with a 3,000 psi jet and a warhog head, then flushed the line clear. The kitchen area ran decreased rinse cycles for the first quarter, and we arranged a follow-up to re-slope the drooping section. Excellent emergency work buys time, however it ought to always end with a root cause and a planned fix.

Where the waste goes, and why that matters

"Do you simply dispose it?" is a reasonable question that visitors sometimes ask managers. The response should be clear. Brown grease from interceptors is transported to an approved facility where it is separated. Water heads to a wastewater plant. The FOG layer and solids become feedstock for rendering, compost blends, or anaerobic digestion, depending on local markets. In many areas, a portion becomes biodiesel. The specific percentages differ because disposal infrastructure is regional. A metropolitan district with numerous renderers will achieve greater recycling rates than a rural county with one transfer station and long run costs.

Yellow grease, which is used fryer oil, is better and simpler to recycle than brown grease. Keep those containers locked and tracked. Grease theft still occurs, and when the yellow oil does not reach your renderer, your invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and common locations. A reliable hauler will send you weight tickets and be transparent about end uses. That transparency is part of compliance and part of your sustainability narrative to staff and guests.

Cost, contracts, and what you in fact buy

Pricing differs by area, however you will see a mix of per-gallon rates, flat fees by trap size, and line items for jetting or parts. Be careful of plans that look too inexpensive to cover a complete evacuation. A half pump that

leaves the bottom layer behind constantly costs more later. A strong agreement ought to mention the scope - full pump and clean, small scraping, assessment of tees - and include disposal manifests. It should also specify emergency situation response times and after-hours rates.

Look for little worth includes that matter. Photos before and after show the work and assist you train staff. A portal with historic depth readings lets you argue for a schedule change backed by data. Clear notes about baffle condition or deterioration prepare your budget plan for replacements instead of surprise expenses. Inexpensive service that conceals the truth is not a bargain.

Five situations that change your schedule

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

Any one of those can swing a trap from 15 percent to 30 percent between sees. A fast call to your supplier when your business changes saves you from guessing.

Special cases that call for different tactics

Food trucks and kiosks share two restraints: tiny traps and restricted storage. They fill quickly and often move between commissaries. I recommend owners to log service dates on a calendar, not a mileage book. In many cities, mobile systems should discard at authorized stations, and the commissary is on the hook for offenses if an occupant's practices nasty the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill because format.

Mall food courts and multi-tenant complexes introduce shared traps. That indicates your compliance is partly connected to your next-door neighbor's routines. Home managers should coordinate schedules and standardize practices. A good grease trap company will work with the residential or commercial property supervisor to designate costs relatively, often by proportional flooring area or measured load if metering exists. When there is a shared trap, insist on itemized manifests and pictures that reveal the shared condition.

Hotels are distinct. Banquet spikes can dispose a month's worth of load into a trap over a weekend. The solution is event-aware scheduling. If a hotel books a 300 individual wedding weekend with a heavy hors d'oeuvres menu, we move the service within a week after the occasion, not at the end of the month. Housekeeping and room service can also influence load in older buildings where sinks tie into unanticipated lines. A walkthrough and map with engineering avoids surprises.

Seasonal restaurants deal with the winter season problem in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we shorten the cycle and check earlier than the calendar suggests. In the fall, we press it out and often winterize lines to avoid freeze-thaw damage. In very cold regions, we insulate or heat-trace susceptible outside lines. Ice in a vented line produces suction problems that seem like an obstruction and are simply physics.

Choosing the best partner for your kitchen

When you vet providers, ask about experience with kitchens like yours. A fast casual concept with a little indoor trap needs a team that will keep service unobtrusive and quick. A multi-unit group with outdoor interceptors needs constant reporting and foreseeable scheduling. Confirm authorizations, insurance coverage, and disposal partners. Demand sample manifests and photos so you know what to expect.

Service quality appears in how techs treat details. Do they determine and tape layers every time. Do they replace used gaskets proactively. Do they carry typical tees and baffles on the truck. Do they leave the website cleaner than they discovered it. It is not fussy to ask. Cooking areas work on requirements. Your grease trap service needs to too.

A week in the life that keeps the line moving

On Monday, we hit a coffee shop with a 100 gallon indoor trap. The supervisor likes us in at 5:30 a.m. We cover the floor, crack the cover quietly, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, change the gasket we discovered starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Preparation never paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the covers, a quick gas smell, and we open. It is 22 degrees outside, so we know the top layer will be firm. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We swap it, jet downstream 20 feet, and record 20 percent previously, 0 percent after. The chef comes over, we chat about their brand-new bone marrow appetiser, and I suggest moving from 90 days to 75 for winter. He appreciates the mathematics behind it and signs the manifest.

Friday evening, a pizza place we do not service calls in a panic. Their floor drain is bubbling into the salad station. We do not point fingers or talk contracts. We show up, ask the quick questions, and discover their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next morning asking to establish a regular route. Not due to the fact that we were the cheapest, however because we worked like part of their team.

That rhythm is the foundation. Peaceful, early, thorough service most days. Calm, decisive reaction on the bad days. Sincere reporting all the time.

The little options that add up to smooth service

A dependable grease trap company earns trust by eliminating drama. They change schedules to match your menu, teach personnel easy practices that keep pipes clear, and file work in a way that satisfies inspectors without burning your time. They know that a clean trap is not the goal - a ready kitchen is. Grease trap cleaning, done as part of a thoughtful program, ends up being background music to a smooth shift.

If you are setting up service from scratch, start with a website walk. Map your lines, find every trap and sample port, and talk through your busiest durations. Ask for a first quarter on a conservative schedule and track layer growth with each go to. Evaluation that information and tune the period. Train new personnel on scraping and straining as quickly as they find out the dish device. Keep your manifests in 2 places, one on paper, one digital. Basic, consistent steps work.

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

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

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

Where does Elite Sanitation Services operate?

Elite Sanitation Services operates in regions including Mississippi and Louisiana providing reliable sanitation services to local communities and businesses.

Does Elite Sanitation Services handle septic tank pumping?

Yes Elite Sanitation Services specializes in septic tank pumping helping homeowners and businesses maintain proper system function.

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

Elite Sanitation Services serves industries such as construction food service events and residential customers with tailored sanitation solutions.

Does Elite Sanitation Services clean grease traps?

Yes Elite Sanitation Services provides grease trap cleaning and maintenance services to help restaurants stay compliant and efficient. Including jetting services.

Is Elite Sanitation Services locally owned?

Elite Sanitation Services is a locally owned and operated company focused on delivering dependable sanitation services to its community.

What are jetting services offered by Elite Sanitation Services?

Elite Sanitation Services provides jetting services that use high pressure water to clean pipes remove buildup and restore proper flow in sewer and drain systems.

When should I use Elite Sanitation Services for jetting services?

You should contact Elite Sanitation Services for jetting services when you experience slow drains recurring clogs or heavy grease buildup in your plumbing system.

Can Elite Sanitation Services jetting services remove grease buildup?

Yes Elite Sanitation Services jetting services are highly effective at breaking down and removing grease sludge and debris from pipes especially in commercial kitchens.

Are Elite Sanitation Services jetting services safe for pipes?

Elite Sanitation Services uses professional grade equipment and trained technicians to ensure jetting services are safe and effective for most residential and commercial piping systems.

Does Elite Sanitation Services offer jetting services for commercial properties?

Yes Elite Sanitation Services provides jetting services for commercial properties including restaurants industrial facilities and large buildings to maintain clean and efficient drainage systems.

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on [Google Maps](#) or call at [\(228\) 297-4850](tel:(228)297-4850) Monday thru Sunday 24-hours a day

How can I contact Elite Sanitation Services?

You can contact Elite Sanitation Services by phone at: [\(228\) 297-4850](tel:(228)297-4850), visit their website at <https://elitesanitationservices.com/> or connect on social media via [Facebook](#)

After dinner at [Juan Tequila's](#) in Saucier restaurant operators often depend on Septic Pumping Grease Trap Pumping Jetting Services to support smooth daily operations and busy events.