

Business Name: Elite Sanitation Services

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Elite Sanitation Services

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

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Saucier, MS 39574

Business Hours

- Monday through Sunday: Open 24 hours

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Grease control isn't attractive. It sits under a stainless prep table or outside behind a steel lid, catching everything your line tosses at it. Yet that box has an outsized impact on your cooking area's health, your ability to pass inspections, and your spending plan. The difference in between a smooth service and a late night shutdown typically comes down to how well you and your grease trap company collaborate, day in and day out.

I have opened days with a floor that smells like a fried-food hangover, and I have actually stood next to a pumper truck at 5 a.m. Seeing a tech pull out a mat so thick you could turn it like a pancake. The pattern is always the exact same. The businesses that deal with grease control as a shared obligation in between their team and a trustworthy grease trap service rarely see emergency situations. The ones that punt it to "whenever it supports" pay more, waste time, and select fights with regulators they will not win.

What lives inside the box

A grease interceptor, huge or small, separates fats, oils, and grease from wastewater. The physics are fundamental. Warm water brings fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewer. The trap slows the circulation 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 only delays the solidifying. Enzyme or additive items push grease downstream where it hardens in your pipelines or the city main. Lots of municipalities ban ingredients straight-out or need specific approval. The only safe, approved technique is mechanical removal, suggesting full pump out, scraping the walls, rinsing, and disposal at an allowed facility.

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

What regulators actually expect

Local **Jetting Services** codes differ, however the principles repeat across cities and counties.

First, the 25 percent rule. If the combined layer of fats on the top and solids on the bottom equals a quarter of the efficient liquid depth, the system needs to be serviced. That is based on efficiency, not a calendar. Lots of health departments construct their regular inspection concerns around this standard and will ask to see records that show compliance.

Second, frequency. A typical baseline is every 30 to 90 days for interior traps. Some quick service cooking areas pumping a lot of fryer oil by volume need every 2 to 4 weeks. Outside interceptors are larger, so you may see 60, 90, or 120 day periods, however that just works if day-to-day practices are strong and you remain under 25 percent build-up. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions need a transporting manifest for each grease trap service see. It needs to consist of the generator name and address, unit size, date and time, overall gallons gotten rid of, destination disposal facility, and hauler license or permit number. Keep copies on website for one to three years, depending on local rules. Auditors wish to trace your waste from the trap to the final processor.

Fourth, discharge limitations. If your municipality keeps track of FOG concentrations at your lateral or a common line in a plaza, there will be a numerical limit, frequently in the 100 to 250 mg/L variety, in some cases lower for sensitive systems. High readings can activate additional charges, increased frequency needs, or notifications of violation. The source is normally poor everyday practices paired with past due service.

Finally, enforcement. Penalties are real. I have actually seen \$250 warning fines become \$2,500 repeat violations and, in a number of seaside cities, temporary holds on food permits till the issue is fixed. Cleanup expenses after an overflow, especially if it escapes to storm drains pipes, intensify the bill and generate environmental companies. The most inexpensive path is preventive.

The anatomy of a strong partnership

A grease trap company ought to be more than a contact number on a sticker. You want a service that knows your menu, volume, pipes design, hours, and local guidelines. That relationship begins with a site check out, not a price quote over the phone. An excellent tech will measure the interceptor, check access, examine baffles, ask about peak durations, and peek at the dish location to comprehend how much solids load you create.

Discuss frequency, but concur that it will be confirmed by measured sludge and grease density on the very first two or 3 services. Good service providers record those measurements with a dip stick, images, and a written report. That lets you adjust to the 25 percent rule rather than guessing.

Ask about disposal. Trustworthy [Septic Pumping](#) haulers release to permitted grease processing facilities or wastewater plants that accept grease. Get the names of those centers and make certain they appear on your manifests. If the hauler can not offer this, keep looking.

Emergency reaction matters. Backups do not wait for workplace hours. Set expectations for response time, ideally within two to 4 hours for a true obstruction. Clarify pricing for after hours, weekends, or holidays so you are not surprised when a truck appears at 11 p.m. After a Saturday supper rush.

Insurance and training count. The crew will open heavy covers, potentially work around traffic, and use vacuum trucks with effective pumps. They should be trained in confined area awareness, even if they are not entering, and carry spill packages. Your company must be listed as a certificate holder on their insurance coverage so you are notified of any protection lapses.

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

Daily readiness starts on the line

The most significant motorists of grease accumulation are plate waste and pan residue. You can slow that river of fat with constant practices that barely include time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Usage sink strainers and empty them typically. Train dish personnel to wash with tempered water rather than blasting with scalding hot water that liquefies whatever and overwhelms the trap. Keep an identified drum for waste fryer oil, and never pour oil into a sink, even when you are in a hurry at closing.

I like a simple, noticeable log posted near the dish area. Each shift checks 2 products: strainer condition and sink flow. That little ritual keeps awareness high. Pair that with a weekly five minute walkthrough by a supervisor who raises the trap lid, eyeballs the grease cap, and keeps in mind any smell. If the cover requires tools or sealant, schedule a tech for a quick check rather, since you do not want untrained personnel prying a rusted cover.

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

- Scrape plates and pans into the trash before rinsing, then use sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never ever down a drain.
- Run pre-rinse and dishwashers at suggested temperatures, not scalding, to prevent pressing liquefied fat through the trap.
- Note sluggish drains pipes or odors right away in a log, then alert a supervisor if they persist.

How typically needs to you set up grease trap cleaning

The right period depends upon your food, volume, and habits. A sandwich store with light cooking can frequently stretch to 90 days on an indoor trap, provided they manage solids. A fried chicken idea running 2 banks of fryers might need 14 to 1 month. A hotel with banquet volume and irregular staffing might land at 60 days even with a large outdoor interceptor.

Some signals help adjust:

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

Menu changes matter. Adding a popular short rib or fried appetiser area can move you from **Jetting Services Elite Sanitation Services** 60 to 45 days without any modification in headcount. Seasonal hurries can do the exact same. In December, when celebrations accumulate, think about a mid month service. It is more affordable than a Saturday night shutdown.

Space and access drive functionality. An under sink trap may be just 20 to 50 gallons. These little systems fill quick and can clog suddenly if a strainer is missing for a couple of days. The truth is that many such traps require 14 to one month attention depending upon usage. If that cadence strains your spending plan, buy training and upstream controls to slow the load. Meanwhile, plan the service during off hours or pre open windows so the smell does not struck prep.

What a professional grease trap service go to ought to look like

When the crew gets here, they must park safely, set cones if needed, and sign in with a manager. For interior traps, they will protect surrounding floors, remove the cover carefully, and take a fast measurement of grease and solids. Then they will place the vacuum hose, remove all contents, and scrape the walls and baffles. Some will rinse with water and vacuum again to catch residuals. If they find a harmed baffle or missing out on gasket, they should flag it with pictures and note it on the report.

For outdoor interceptors, expect a heavier setup. The truck will stage near the manhole, eliminate the cover sections, and follow the very same full removal and scraping actions. It is regular for this to take 30 to 90 minutes depending upon size, gain access to, and condition. At the end, the cover must be reset square and sealed where needed, the area washed down, and any splatter controlled. Ask the tech to reveal you the grease thickness reading they tape-recorded, then save the service ticket and manifest.

If the crew only skims the leading or declines to open multiple chambers, that is a red flag. Interceptors typically have separate compartments for solids and FOG. Skipping a chamber leaves solids that will move and obstruct the outlet. Quality assurance here settles in months of problem free operation.

The documentation that saves you during audits

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

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

Retention durations differ, however one to three years is normal. If you become part of a larger brand, scan and store digital copies as well. The best inspectors I understand appreciate clarity and will typically lower their analysis when they see consistent records.

The genuine cost math

Most operators understand system rates, not system cost. A basic interior trap service might cost \$200 to \$450 in numerous markets, greater in thick city areas. Large outside interceptors can run \$400 to \$900 depending upon

size, range to truck staging, and market rates. If your hauler takes a trip far or faces tight access, anticipate a premium.

Compare that to the cost of a backup during peak. A plumbing technician might charge \$250 to \$600 for a cable television or jetter, if the obstruction is available. If the trap is the perpetrator and requires an emergency situation pump out, add another \$300 to \$800 after hours. If wastewater overflows into prep or guest areas, prepare for sanitizing, potential lost shifts, and, in the worst cases, removal that easily hits four figures. Add the soft expenses, like personnel hours invested rescheduling, appeasing visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be peaceful yet pricey. Some municipalities add a regular monthly fee if your FOG releases test high, frequently in the \$50 to \$200 variety, up until you show control. That adds up over a year. You can burn the same money on three or 4 preventive pump outs that in fact fix the condition.

Edge cases and judgment calls

Not every kitchen fits the standard playbook.

Under sink traps in tight areas can be uncomfortable. Ensure the plumber installed a trap with a detachable cover and adequate clearance for a tech to service it without dismantling half your millwork. If you can not raise the cover without moving equipment, you will pay more and service gets postponed. A small redesign or hinge package can pay for itself in a few visits.

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

Shared interceptors in malls or multi tenant pads develop conflict. If the line surpasses limitations, the property manager may pass costs to all occupants. Keep your own records tight and ask your grease trap company to record your trap condition. That method, if a surrounding renter neglects their system, you have evidence you are not the source.

Septic systems include a twist. Grease management is a lot more important since fats float in the septic system and can block the soil absorption area. Regional guidelines might require both a grease interceptor and more frequent septic pumping. Ensure your hauler is approved for both streams.

Winter weather condition triggers lids to bond elitesanitationservices.com Jetting Services to their frames. A company who brings de icers and spare gaskets will get the job done without breaking concrete. Storm schedules likewise push emergency situation action. Strategy extra buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or dies with your group's routines. I like to include a two minute pre shift suggestion once a week. Keep it basic, like "Today, we are viewing sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Rotate the focus. Some weeks discuss oil handling, other weeks about reporting slow drains pipes. Celebrate when the log shows absolutely no odor notes, because that indicates the system is working.

Assign responsibility. A lead in the dish area can initial the daily 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 recommendations. 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 take place. What matters is how controlled your reaction looks. Keep this easy strategy published near the dish area.

- Stop water flow immediately at sinks and dish makers, then redirect filthy ware to a bus tub or backup station.
- Check strainers and obvious obstructions at the component initially, clear if safe, and do not utilize hot water to press through.
- If the trap is interior and available, search for overflow or lid seepage, then call your grease trap company and plumbing professional together.
- Contain any spill with towels and a mop, sanitize affected locations, and keep food prep zones isolated.
- Log the incident with time, staff on task, and actions taken, then review with your service provider to change service frequency.

This method can conserve you an hour of turmoil and offers your hauler context to identify source. In many cases, the fix is not brave. It is just past due service coupled with a stopped up strainer upstream.

Working smoothly with inspectors

Invite inspectors into your process instead of playing defense. When they get here, show them clear access to the trap, a clean pad or floor around it, and your binder of records. If you have just recently changed frequency based upon determined density, point that out and reveal the report. If you had an occurrence, do not conceal it. Describe the actions you took and the modification you made with your grease trap service. Inspectors are trained to look for patterns. When they see you measure, record, and proper, they relax.

Choosing the ideal grease trap company

Price matters, however the least expensive quote that avoids half the work will cost you later. When you veterinarian providers, look for a couple of telltales of professionalism. Do they carry out and record pre and post measurements of grease and solids? Do they supply photos of the interior after cleaning? Can they call the disposal facilities they use, and do those names appear on your manifests? Do they provide predictable scheduling with reminders and a way to reschedule when your peak shifts change?

Ask for references from similar operations. A cafe and a high volume fryer home do not share the very same issues. A company who keeps chicken chains working on 21 day cycles knows how to manage heavy loads and short windows. Also, ask about include ons. Some companies bundle light pipes, baffle repairs, or inlet basket replacements. Others stick to pumping only. There is no single right response, but it is better to know what you are getting.



Technology assists, but substance matters more. Timestamped reports with GPS work, yet they do not change a cleaned up baffle. Still, those tools reveal you the team showed up when they stated they did and help 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. Staff stop discussing smells. Drains run clear. The truck appears on a predictable cadence, does the work, and leaves a clear record. You pass evaluations with minutes to spare. Many of all, your attention remains where it belongs, on visitors and food.

Grease control is not brain surgery, however it does reward care and partnership. Treat your grease trap company like a teammate, not a last resort. Provide data from your floor, request theirs from the trap, and make little modifications as your menu and seasons change. Pair that with a couple of non flexible habits at the sink and on the line. You will spend less, sleep much better, and prevent the kind of midnight memories no operator desires, like mopping a flooded meal pit while a pumper truck idles outside.

A kitchen area that is daily all set and compliant is not luck. It is the outcome of steady practice, honest interaction, and a supplier who does the full task each time. If your present partner is not delivering that, it deserves 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

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

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Elite Sanitation Services offers 24 7 availability

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Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

Elite Sanitation Services has a phone number of (228) 297-4850

Elite Sanitation Services has an address of Saucier, MS 39574

Elite Sanitation Services has a website <https://elitesanitationservices.com/>

Elite Sanitation Services has Google Maps listing <https://maps.app.goo.gl/9c9byt9cmupPfcw56>

Elite Sanitation Services has Facebook page <https://www.facebook.com/petrosepticinspections/>

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

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

After 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.