

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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Grease management is not glamorous, however it may be the most crucial back-of-house habit your cooking area constructs. When a dining room is complete and tickets are flying, the last thing you need is a slow sink, a sour smell wandering through the pass, or a health inspector asking for maintenance logs you do not have. A well run grease trap program prevents clogged up lines, keeps you on the ideal side of regional codes, lowers emergencies, and conserves money you would otherwise invest in restorative plumbing.

I have opened restaurants the old fashioned method, with a taped floor plan and a head full of hope, and I have actually remained in the mechanical room on a holiday weekend while a meal pit supported. The distinction in between those 2 nights boiled down to a few useful choices made months earlier. This guide covers what I have seen work throughout quick-service counters, complete kitchen areas, commissaries, and pastry shop plants: how grease traps function, how frequently they actually require service, what an expert grease trap company does, and what your team can deal with in house.

What a grease trap actually does

Kitchen wastewater carries a mix of fats, oils, and grease, generally shortened to FOG. Warm water and cleaning agents can keep FOG suspended for a short time, however as the water cools, grease separates and floats. A grease trap or interceptor is a settling device in the drain line that slows the circulation, gives FOG time to increase, and captures it so cleaner water passes downstream. The objective is straightforward: keep FOG out of your drains pipes and the community sewage system, where it causes blockages and fines.

Small indoor traps are frequently passive gadgets under a sink or flooring drain. Larger outdoor interceptors can be 750, 1,000, or 1,500 gallons and sit in between the building and the community tie-in. Both have baffles that control flow and prevent grease from escaping downstream. When grease accumulates past a threshold,

efficiency drops sharply. The trap begins pressing grease into your lines, and you get what every kitchen area supervisor dreads: a backup at peak hour.

There is a simple guideline that the majority of codes accept. When the combined grease and solids volume reaches 25 percent of the trap's working volume, it is time to pump and clean. I have seen kitchens extend past that mark thinking they were conserving cash, then pay a numerous of the cost savings to a plumbing professional on a Saturday night.



Codes set the flooring, not the ceiling

Requirements differ by city and county, however the pattern is consistent. Local pretreatment ordinances forbid discharging oil and grease above a set limit, often 100 to 250 mg/L at the sampling point. They need setup of a correctly sized grease trap or interceptor and anticipate documentation of regular maintenance. Some jurisdictions require manifest slips for each pump out, kept on website for two to three years.

Do not rely just on a license plan evaluate from years earlier. If you are altering menu volume, adding a tilt frying pan, or relocating to a commissary model, confirm whether your present gadget still fits the load. Regulators appreciate your real discharge, not what when worked for a smaller sized line. I have actually had inspectors accept a 90 day frequency on paper, then request for a 60 day schedule when a compliance sample returned greasy after a seasonal menu added more fried items.



Two useful steps make evaluations smoother. First, keep a binder or digital folder with your maintenance logs, waste manifests, and the trap's as-built or spec sheet. Second, mark the interceptor covers and ensure personnel understand where they are. An inspector who can verify records and access the device rapidly is an inspector who carries on quickly.

Sizing and load: get this incorrect and you chase after problems

The right size depends on fixture flow rates and cooking load. A little pastry shop with a three-compartment sink and minimal fryers can get by with a compact under-sink unit. A sit-down restaurant with a busy meal maker, preparation sinks, and a fryer bank generally requires a bigger in-line trap or an outside interceptor. Commissaries and food halls that serve several ideas often require a big outdoor unit.

Undersized traps fill too quickly, so even with frequent pumping they throw grease past the baffles. Large units can go anaerobic and turn septic if you do stagnate enough water through them, particularly in seasonal operations. If you acquired a website and do not know the sizing, a good grease trap provider can determine dimensions, quote volume, and advise based on your ticket counts and equipment list. That ten minute discussion often conserves months of frustration.

I like to compute expected loading in pounds per week utilizing purchase logs for oil and butter, then sanity check the number against trap volume and turnover. If you are going through 200 pounds of frying oil weekly and your under-sink unit is 20 gallons, a monthly schedule is not sensible. You will be in there every two to three weeks or you will be dealing with callbacks and line clogs.

What an expert grease trap company actually does

Good vendors do more than vacuum a tank. They supply a complete grease trap service that restores capability, documents disposal, and assists you prevent repeat concerns. Anticipate a proper pump out to consist of more than a fast skim.

Here is a simple step-by-step of an extensive service carried out by a credible grease trap company:

1. Locate and expose the trap or interceptor covers, aerate if essential, and verify safe conditions for entry. Outside tanks are confined spaces, so trained techs utilize gas displays and follow safety procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading works for tracking fill rates and changing frequency.
3. Pump out all contents, not just the grease cap, then scrape and wash down walls, baffles, and the lid to remove stuck material. Techs will likewise eliminate and clean detachable tees and baskets.

4. Inspect the inlet and outlet baffles, gaskets, and structural stability. Keep in mind fractures, missing tees, corroded hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, fill up the trap with clean water to restore the hydraulic seal, and provide a manifest that lists volumes, disposal site, and any repair recommendations.

If your supplier can not explain their procedure or dislikes water refill because it adds time, you will end up with odor grievances and bad separation. Water belongs to the system. A trap returned to service empty becomes a stink box.

How frequently should you pump and clean

The calendar response is simple to price quote and often wrong in practice. Lots of kitchens do well on a 30 to 60 day period for small indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue concepts pattern shorter. Sushi and salad heavy menus pattern longer. The trap does not care what a template states, it cares how much grease it receives.

Use the 25 percent rule as a determining stick for the first couple of cycles. Ask your grease trap company to tape-record pre-pump levels for the very first 3 services. If you hit 25 percent before your scheduled date, shorten the period. If you are consistently listed below 15 percent, you can likely extend by a couple of weeks. The best schedule pays for itself with fewer emergencies and longer drain life.

Watch for seasonal swings. College town? Expect a peaceful summertime and a spike in September. Beach location? Inverse pattern. Catering services and food trucks that utilize a commissary cooking area will fill traps in bursts around event seasons. Construct the rhythm around the calendar you really live.

The distinction in between traps and interceptors

People use the terms interchangeably, however the gadgets act differently. A compact in-line trap may have a working volume determined in 10s of gallons. It fills quickly, is accessible, and can be cleaned without heavy devices. An outside interceptor holds hundreds to countless gallons, catches a lot of load, and needs a pump truck to service.

I have seen personnel attempt to repair a slow interceptor by overusing emulsifying detergents upstream. It looks like a quick win due to the fact that sinks start to flow. The grease is not gone. It moved deeper into the line and can set up downstream where it is far harder to reach. The right repair was an appropriate pump out and a frank speak about kitchen area practices.

Kitchen routines that make grease traps work better

The most inexpensive way to maintain a trap is to slow the amount of FOG you send out into it. A couple of front-line routines add up. Scrape plates and pans into the garbage before cleaning. Use sink strainers and empty them frequently. Train personnel not to discard fryer oil into sinks, ever. Maintain your dishwashing machine and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep an identified drum or lug in the getting location for utilized fryer oil and deal with a recycler. Your grease trap company may even coordinate recycling and credit you a couple of cents per pound.

Avoid caustic drain openers and heavy emulsifiers as a regular crutch. They can warm and melt grease short-term, then let it re-solidify further down. Enzyme and germs additives are struck or miss out on. In small traps

with steady circulation they can help in reducing scum, however they are not a substitute for mechanical elimination. If you wish to try them, do it alongside measured pumping periods and inspect results in your logs.

Simple front-of-house checks that prevent back-of-house headaches

A manager's walkthrough can find little problems before they become service calls. You do not require to open lids or get filthy, just keep your senses on.

- A new sour or rotten egg odor in the meal area frequently indicates a dry trap, missing out on gasket, or lid not seated after a current service.
- Slow drains at numerous fixtures hint at downstream buildup, not simply a local sink clog. Call your supplier before a hectic weekend.
- Gurgling sounds when a dishwashing machine disposes might imply the outlet tee is loose or missing. That can press grease downstream.
- Grease shine at a parking area cleanout suggests the interceptor is past due or a baffle has actually failed.

Note patterns and pass them to your grease trap cleaning company with dates and times. Great notes reduce diagnostic time.

What a great maintenance log looks like

A paper log on a clipboard near the manager's workplace works fine, as long as it is utilized. A spreadsheet or app is even much better if you run several places. Each entry ought to note the date, vendor, pre-pump grease percentage if offered, volume removed for large interceptors, disposal manifest number, and any concerns discovered. I like a simple notes field to catch what line cooks observed that week. That scrap of context frequently explains why fill rate surged, such as a catering push or a fryer leak.

When you bid out services, vendors who request for your past two to three cycles of logs are more likely to set a truthful schedule. Suppliers who quote a rock-bottom rate without seeing your operation frequently make it up in trip adders and emergency fees.

Choosing the ideal grease trap company

Price matters, however a low sticker label can cost more in the long run if you see repeat obstructions or poor paperwork. Look for a performance history in your city, evidence of disposal at allowed facilities, [Grease Trap Pumping](#) and service technicians who understand both indoor traps and outdoor interceptors. Ask whether their grease trap service includes full pump out, baffle cleaning, water fill up, and a post-service list. Insurance coverage and security accreditations are nonnegotiable if they will service large outdoor tanks.

Ask about response times for emergencies. A supplier with a night and weekend truck is worth a modest premium when you lose a Saturday to a backup. If your building has tight access, validate their pipe length and whether they can service from the street without obstructing your whole lot. City inspectors tend to know the reliable operators. Without calling names, I have had more constant experiences with companies that invest in tech training and path preparation than with outfits that deal with grease trap cleaning as an afterthought to septic work.

Costs and what drives them

Expect little indoor trap cleanings to run in the series of 100 to 300 dollars per check out depending upon area, access, and frequency. Large outside interceptors vary widely, usually 300 to 1,200 dollars per pump out, driven by tank size, volume eliminated, and tipping costs at the disposal center. Travel distance, after-hours service, and tough access can include surcharges.

If a quote appears too excellent, check what is included. I when audited an area that paid for an inexpensive skim service. The vendor removed the floating grease layer however left the settled solids and did not clean baffles. The trap hit the 25 percent threshold in 2 weeks anyway, and downstream lines kept plugging. The greater priced vendor who did a complete every six weeks in fact cost less over the quarter when you factored in prevented plumbing calls.

Repairs and when to replace

Traps and interceptors are simple devices, but parts do wear. Gaskets on indoor systems dry out and crack, triggering odors. Baffle tees can dislodge and rattle loose. Outside concrete tanks can establish fractures, and steel lids corrode. A good service technician will flag little problems before they intensify. Changing a gasket or a tee is a modest expense and a simple add-on to a scheduled service. Replacing a failed interceptor is a capital job with licenses and website work. Do not put off small fixes if you wish to avoid big ones.

I have likewise seen old traps set up backward, with inlet and outlet reversed. Signs consist of turbulence, constant odors, and bad separation no matter how typically you clean. A quick examination and re-pipe solved what had actually appeared like a curse.

Special cases: food trucks, ghost cooking areas, and seasonal venues

Mobile systems and ghost kitchen areas toss curveballs. Food trucks frequently rely on commissary kitchens for wastewater disposal. Ensure the commissary's trap can handle the bursts of flow when multiple trucks return at once. Stagger dump times if required. Ghost cooking areas load numerous high-output menus into compact footprints, which can overwhelm a little shared trap. In those spaces, a higher service frequency and rigorous pre-scrape policies are the only way to stay ahead.



Seasonal places, from ballparks to ski resorts, live through feast and scarcity. In the off season, traps can go septic if left idle. Set up a pump out before shutdown, fill up with water, and plan an early season service before the very first rush. A little dosage of approved deodorizer after cleaning can assist during long idle durations, but consult your supplier to avoid chemicals that harm downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to one of three causes: a dry trap without a water seal, breaking down solids because the pump-out period is too long, or a bad gasket. Repair the source first. Water refill after service is essential for indoor traps. On outside interceptors, ensure covers seat well and vents are clear. Triggered carbon filters on vents can assist near patios, but they are a bandage. If you smell sulfur, look for a missing or split cleanout cap.

Avoid pouring bleach into a trap. It will eliminate practical germs downstream and can develop unsafe gases in confined spaces. If you should ventilate, utilize items developed for grease systems in modest quantities and as part of a schedule that moves product out regularly.

What happens to the grease after pump out

This is not simply trivia. Regulators ask, and your visitors care. Pumped material gets transported to permitted facilities. There, FOG is separated and can be processed into biofuel feedstock or utilized in anaerobic digestion to create biogas. The staying water is dealt with. Your manifest documents that chain. Deal with a vendor that handles waste properly and can explain their disposal course. If a price is significantly lower than rivals, worry about where the waste is going.

Recycled fryer oil is a different stream, generally collected in a dedicated container, not from the trap. Keeping those streams different is better for your wallet and the environment. Some recyclers use refunds for clean yellow grease. Trap waste, packed with food solids and water, expenses cash to process.

Training the team without overcomplicating it

New works with must discover 3 fundamentals on the first day. Scrape food into the trash before the sink. Never ever put fry oil down a drain. Report sluggish drains pipes and odors to a manager immediately. That is it. If you embed those routines and hang a basic indication near the dish pit, your grease trap will currently lead the average.

Managers should know the service schedule, where the trap or interceptor lies, and how to read the last manifest. A 5 minute huddle before a hectic season goes a long way. I like to set calendar suggestions a week before each scheduled service to validate gain access to with the supplier, clear parked vehicles from interceptor lids, and prep staff that a tech will be on site.

A fast supervisor's checklist for the week

- Look over the maintenance log and verify the next grease trap cleaning date is on the calendar.
- Walk the dish area and the interceptor lids outdoors, looking for brand-new smells or standing water.
- Verify strainers are in location at sinks and that staff are scraping plates before washing.
- Confirm the used oil container is not overrunning and covers are safe to deter pests.
- If you had a menu shift or a big catering push, flag it in the log so your grease trap company can adjust frequency if needed.

Keep it basic, keep it constant, and the system will treat you well.

Emergencies occur, here is how to restrict the damage

If you get a backup, isolate the area, stop the dishwashing machine, and keep solids out of the flood. Do not start dumping chemicals into the sink. Call your grease trap service provider and your plumbing professional. If you have an outside interceptor, clear access to the covers so a pump truck can reach them. Keep the health department number handy in case you need guidance on clean-up requirements for sanitary backflows.

After the instant crisis, do a short postmortem. Inspect the log for last service date, ask the supplier what they found, and change your schedule or practices. Emergency situations are pricey instructors. Get every lesson they offer.

The bottom line

Grease control is part mechanical, part behavioral, and entirely manageable with a smart routine. Pick a qualified grease trap company that documents their work. Set a service interval based on your real load, not a guess. Keep easy logs and train the essentials. Look for little indications and repair small issues before they snowball. Do those few things dependably and you will keep sinks flowing, inspectors pleased, and weekend service on track.

Nobody opens a restaurant due to the fact that they enjoy baffles and manifests. Yet the locations that last reward these details with regard. When the meal pit hums, the line sings, and you are not thinking of what happens under the floor, that is the peaceful reward of a grease trap program that works.

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

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Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

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Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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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 visit to [Saucier Park Walking Trail Splash Pad](#) in Saucier property owners and event planners often arrange Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.