

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

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, capturing everything your line tosses at it. Yet that box has an outsized effect on your kitchen's health, your ability to pass examinations, and your spending plan. The difference between a smooth service and a late night shutdown typically comes down to how well you and your grease trap company work together, day in and day out.

I have actually 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 might turn it like a pancake. The pattern is constantly the same. Business that deal with grease control as a shared duty between their group and a trustworthy grease trap service seldom see emergencies. The ones that punt it to "whenever it backs up" pay more, lose time, and choose 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 basic. Warm water carries fat off plates and pans. That water cools, grease rises, solids settle, cleaner water exits to the sewage system. The trap slows the flow so the separation has time to occur. Baffles keep the grease from leaving downstream.

Even when you do everything right on the line, the trap fills. Soap does not dissolve fat. Hot water just postpones the strengthening. Enzyme or additive products press grease downstream where it solidifies in your pipes or the city primary. Lots of municipalities ban ingredients outright or need explicit approval. The only safe, approved approach is mechanical removal, implying full pump out, scraping the walls, washing, and disposal at a permitted facility.

When the trap is ignored, you begin to observe useful modifications before the crisis. Floor drains pipes bubble throughout rush. Prep sinks drain more slowly. There is a sweet, stale smell that magnifies after the dishwashers run. The cover area becomes slick, with flies that like the environment. None of these are cause to panic yet, however all of them are early cautions that your grease trap cleaning schedule and daily habits need attention.

What regulators actually expect

Local codes vary, but the principles repeat throughout cities and counties.

First, the 25 percent rule. If the combined layer of fats on top and solids on the bottom equates to a quarter of the efficient liquid depth, the unit needs to be serviced. That is based on performance, not a calendar. Lots of health departments construct their routine examination questions around this standard and will ask to see records that show compliance.

Second, frequency. A common standard is every 30 to 90 days for interior traps. Some fast service kitchen areas pumping a great deal 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, but that only works if everyday practices are strong and you stay under 25 percent build-up. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. A lot of jurisdictions require a carrying manifest for each grease trap service check out. It must consist of the generator name and address, unit size, date and time, overall gallons eliminated, location disposal facility, and hauler license or permit number. Keep copies on website for one to three years, depending upon local guidelines. Auditors wish to trace your waste from the trap to the final processor.

Fourth, discharge limits. If your town keeps an eye on FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limit, typically in the 100 to 250 mg/L variety, sometimes lower for sensitive systems. High readings can trigger surcharges, increased frequency needs, or notices of offense. The origin is generally bad everyday practices coupled with past due service.

Finally, enforcement. Penalties are genuine. I have actually seen \$250 cautioning fines turn into \$2,500 repeat infractions and, in several coastal cities, short-term holds on food permits up until the problem is remedied. Cleanup costs after an overflow, especially if it gets away to storm drains pipes, intensify the expense and generate ecological firms. The least expensive course is preventive.

The anatomy of a strong partnership

A grease trap company ought to be more than a phone number on a sticker label. You desire a service that knows your menu, volume, plumbing design, hours, and local guidelines. That relationship starts with a site visit, not a quote over the phone. An excellent tech will determine the interceptor, check access, check baffles, ask about peak periods, and peek at the meal location to comprehend how much solids fill you create.

Discuss frequency, however agree that it will be confirmed by measured sludge and grease density on the very first two or three services. Good companies record those measurements with a dip stick, photos, and a written report. That lets you calibrate to the 25 percent rule instead of guessing.

Ask about disposal. Trustworthy haulers release to allowed grease processing facilities or wastewater plants that accept grease. Get the names of those centers and make sure they appear on your manifests. If the hauler can not supply this, keep looking.

Emergency reaction matters. Backups do not wait for workplace hours. Set expectations for action time, ideally within two to 4 hours for a real clog. Clarify pricing for after hours, weekends, or vacations so you are not

surprised when a truck appears at 11 p.m. After a Saturday dinner rush.

Insurance and training count. The team will open heavy covers, possibly work around traffic, and use vacuum trucks with effective pumps. They need to be trained in restricted area awareness, even if they are not going into, and carry spill sets. Your service needs to be noted as a certificate holder on their insurance so you are notified of any protection lapses.

Finally, scope of work. Full service suggests complete pump out of all chambers, scraping and rinsing walls and baffles, getting rid of solids, and sealing the cover with a fresh gasket or sealant where required. Partial pumping, in some cases used as a low price, only removes the top layer. It leaves heavy solids behind and reduces the time until your next backup.

Daily preparedness starts on the line

The most significant chauffeurs of grease accumulation are plate waste and pan residue. You can slow that river of fat with constant practices that hardly add time to the shift. Scrape plates and pans into the garbage before they get anywhere near a sink. Usage sink strainers and empty them often. Train meal personnel to wash with tempered water rather than blasting with scalding hot water that melts everything and overwhelms the trap. Keep a labeled drum for waste fryer oil, and never put oil into a sink, even when you remain in a rush at closing.

I like a basic, noticeable log posted near the dish area. Each shift checks two products: strainer condition and sink circulation. That little routine keeps awareness high. Pair that with a weekly five minute walkthrough by a manager who raises the trap cover, eyeballs the grease cap, and keeps in mind any odor. If the lid needs tools or sealant, schedule a tech for a fast check instead, because you do not want untrained personnel prying a rusted cover.

Here is a brief list you can use without overcomplicating things.

- Scrape plates and pans into the trash before washing, then utilize sink strainers.
- Empty strainers and wipe sink bowls when they look more like soup than water.
- Keep fryer oil in a dedicated container for recycling, never down a drain.
- Run pre-rinse and dishwashing machines at advised temperatures, not scalding, to prevent pressing melted fat through the trap.
- Note sluggish drains pipes or odors right away in a log, then inform a manager if they persist.

How frequently ought to you arrange grease trap cleaning

The right period depends upon your food, volume, and habits. A sandwich store with light cooking can typically extend to 90 days on an indoor trap, provided they manage solids. A fried chicken principle running two banks of fryers might require 14 to one month. A hotel with banquet volume and irregular staffing might land at 60 days even with a large outside interceptor.

Some signals assist calibrate:

- If the leading 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 smell near the meal area after service, you are in the gray zone.
- If the pump truck regularly removes a volume within 10 to 20 percent of your interceptor's rated capability, and solids are heavy, your period is too long.

Menu changes matter. Including a popular brief rib or fried appetiser section can move you from 60 to 45 days without any modification in headcount. Seasonal hurries can do the exact same. In December, when celebrations pile up, think about a mid month service. It is less expensive than a Saturday night shutdown.



Space and access drive functionality. An under sink trap may be only 20 to 50 gallons. These small systems fill quick and can block unexpectedly if a strainer is missing for a couple of days. The truth is that numerous such traps need 14 to 30 day attention depending on use. If that cadence strains your budget, invest in training and upstream controls to slow the load. On the other hand, prepare the service throughout off hours or pre open windows so the smell does not hit prep.

What a professional grease trap service see should look like

When the crew shows up, they should park safely, set cones if required, and sign in with a manager. For interior traps, they will secure surrounding floors, eliminate the cover carefully, and take a quick measurement of grease and solids. Then they will insert the vacuum tube, remove all contents, and scrape the walls and baffles. Some will wash with water and vacuum once again to capture residuals. If they find a damaged baffle or missing gasket, they ought to flag it with photos and note it on the report.

For outside interceptors, anticipate a much heavier setup. The truck will stage near the manhole, remove the cover sections, and follow the exact same full removal and scraping steps. It is normal for this to take 30 to 90 minutes depending upon size, access, and condition. At the end, the cover should be reset square and sealed where needed, the area cleaned down, and any splatter managed. Ask the tech to reveal you the grease density reading they taped, then conserve the service ticket and manifest.

If the team just skims the leading or declines to open multiple chambers, that is a red flag. Interceptors often have different compartments for solids and FOG. Avoiding a chamber leaves solids that will migrate and obstruct the outlet. Quality control here pays off in months of problem complimentary operation.

The documents that conserves you during audits

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

- Copies of all grease trap cleaning manifests with volumes removed and disposal sites.
- A simple service log that lists dates, companies, and any corrective actions.
- An everyday or weekly list with initialed entries, even if it is simply 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 supplies them. They show that walls are clean and baffles intact.

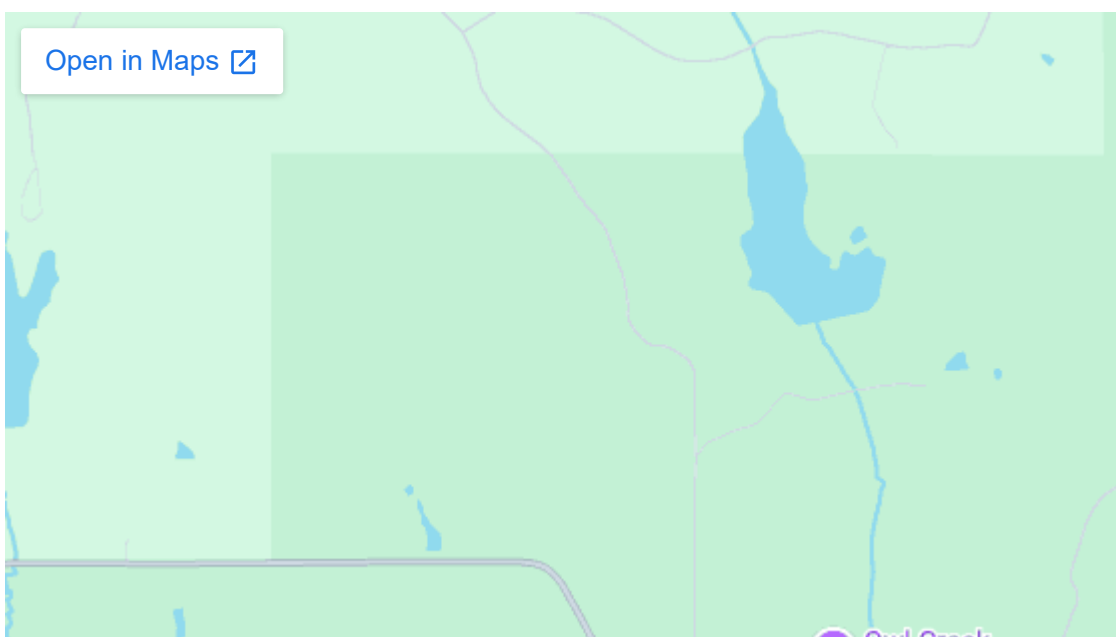
Retention periods vary, but one to 3 years is normal. If you are part of a bigger brand name, scan and store digital copies also. The best inspectors I know appreciate clearness and will frequently minimize their scrutiny when they see constant records.

The real cost math

Most operators comprehend system costs, not system cost. A standard interior trap service might cost \$200 to \$450 in numerous markets, greater in dense metropolitan locations. Large outdoor interceptors can run \$400 to \$900 depending on size, distance to truck staging, and market rates. If your hauler takes a trip far or faces tight gain access to, anticipate a premium.

Compare that to the cost of a backup throughout peak. A plumbing technician might charge \$250 to \$600 for a cable television or jetter, if the clog is accessible. If the trap is the perpetrator and needs an emergency pump out, add another \$300 to \$800 after hours. If wastewater overflows into preparation or guest locations, prepare for sanitizing, potential lost shifts, and, in the worst cases, remediation that quickly strikes four figures. Add the soft costs, like personnel hours spent rescheduling, calming visitors, and cleaning after midnight. Routine service looks cheap.

Surcharges from the city can be quiet yet pricey. Some municipalities add a monthly charge if your FOG discharges test high, often in the \$50 to \$200 variety, till you prove control. That adds up over a year. You can burn the very same money on three or four preventive pump outs that actually repair the condition.



Edge cases and judgment calls

Not every cooking area fits the basic playbook.

Under sink traps in tight spaces can be awkward. Make sure the plumbing installed a trap with a removable cover and enough clearance for a tech to service it without dismantling half your millwork. If you can not raise the lid without moving devices, you will pay more and service gets delayed. A small redesign or hinge kit can pay for itself in a couple of visits.

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

Shared interceptors in shopping malls or multi tenant pads develop conflict. If the line surpasses limitations, the proprietor might pass costs to all renters. Keep your own records tight and ask your grease trap company to document your trap condition. That way, if a surrounding renter disregards their system, you have evidence you are not the source.

Septic systems include a twist. Grease management is even more important because fats float in the septic tank and can obstruct the soil absorption area. Local rules might require both a grease interceptor and more frequent septic pumping. Ensure your hauler is approved for both streams.

Winter weather condition causes covers to bond to their frames. A company who brings de icers and extra gaskets will finish the job without breaking concrete. Storm schedules likewise press emergency situation response. Plan extra buffer time around holidays and heavy snow periods.

Training that sticks

Grease control lives or passes away with your team's routines. I like to include a 2 minute pre shift pointer once a week. Keep it simple, like "Today, we are enjoying sink strainers. If you dump a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks discuss oil handling, other weeks about reporting slow drains pipes. Commemorate when the log shows absolutely no smell notes, since that indicates the system is working.

Assign responsibility. A lead in the dish area can initial the everyday list. A manager can evaluate the weekly walkthrough. When the grease trap service comes, have the opener or a supervisor sign the ticket, look at the readings, and keep in mind any suggestions. If the team has to remove an old seal each time, schedule a repair and stop wasting 20 minutes of service time per visit.

When the sink backs up during the rush

Backups happen. What matters is how controlled your reaction looks. Keep this basic plan published near the meal area.

- Stop water flow right away at sinks and dish machines, then redirect filthy ware to a bus tub or backup station.
- Check strainers and obvious blockages at the component initially, clear if safe, and do not utilize hot water to push through.
- If the trap is interior and accessible, try to find overflow or cover seepage, then call your grease trap company and plumber together.
- Contain any spill with towels and a mop, sterilize impacted 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 adjust service frequency.

This method can conserve you an hour of turmoil and gives your hauler context to diagnose source. In a lot of cases, the repair is not brave. It is simply past due service coupled with a clogged strainer upstream.



Working efficiently with inspectors

Invite inspectors into your process instead of playing defense. When they get here, reveal them clear access to the trap, a clean pad or flooring around it, and your binder of records. If you have actually just recently changed frequency based on measured density, point that out and show the report. If you had an incident, do not hide it. Describe the steps you took and the change you made with your grease trap service. Inspectors are trained to try to find patterns. When they see you determine, record, and appropriate, they relax.

Choosing the best grease trap company

Price matters, however the cheapest quote that skips half the work will cost you later on. When you veterinarian providers, search for a couple of telltales of professionalism. Do they carry out and record pre and post measurements of grease and solids? Do they provide pictures of the interior after cleaning? Can they name the disposal centers they utilize, and do those names appear on your manifests? Do they use predictable scheduling with pointers and a way to reschedule when your peak moves change?

Ask for referrals from comparable operations. A coffeehouse and a high volume fryer house do not share the same problems. A supplier who keeps chicken chains running on 21 day cycles understands how to manage heavy loads and brief windows. Also, inquire about include ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others stay with pumping only. There is no single right answer, however it is better to understand what you are getting.

Technology helps, but compound matters more. Timestamped reports with GPS work, yet they do not change a cleaned baffle. Still, those tools show you the crew got here when they said they did and assist you match service times to your logs.



The reward 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 examinations with minutes to spare. Most of all, your attention stays where it belongs, on guests and food.

Grease control is not rocket science, however it does reward care and collaboration. Treat your grease trap company like a colleague, not a last option. Give them data from your flooring, ask for theirs from the trap, and make small changes as your menu and seasons change. Pair that with a couple of non flexible habits at the sink and on the line. You will invest less, sleep [Jetting Services](#) better, and avoid the type of midnight memories no operator wants, like mopping a flooded meal pit while a pumper truck idles outside.

A cooking area that is everyday all set and compliant is not luck. It is the outcome of constant practice, honest interaction, and a service provider who does the complete job each time. If your existing 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

Elite Sanitation Services is locally operated

Elite Sanitation Services offers 24 7 availability

Elite Sanitation Services provides emergency support

Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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

Elite Sanitation Services has an address of Saucier, MS 39574

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

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

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

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

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

After a day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.