

Business Name: Elite Sanitation Services

Address: Saucier, MS 39574

Phone: (228) 297-4850

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 glamorous. It sits under a stainless prep table or outside behind a steel lid, capturing whatever your line tosses at it. Yet that box has an outsized impact on your cooking area's health, your ability to pass assessments, and your budget plan. The difference between a smooth service and a late night shutdown often comes down to how well you and your grease trap company interact, day in and day out.

I have actually opened days with a floor that smells like a fried-food hangover, and I have 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. The businesses that deal with grease control as a shared responsibility between their group and a reputable grease trap service rarely see emergencies. The ones that punt it to "whenever it supports" pay more, waste time, and select battles 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 standard. Warm water carries fat off plates and pans. That water cools, grease increases, solids settle, cleaner water exits to the drain. The trap slows the circulation so the separation has time to occur. Baffles keep the grease from getting away downstream.

Even when you do whatever right on the line, the trap fills. Soap does not liquify fat. Hot water just postpones the strengthening. Enzyme or additive products push grease downstream where it solidifies in your pipes or the city main. Numerous towns prohibit additives straight-out or need specific approval. The only safe, approved approach is mechanical elimination, implying complete pump out, scraping the walls, rinsing, and disposal at a permitted facility.

When the trap is ignored, you start to observe useful modifications before the crisis. Flooring drains pipes bubble during rush. Prep sinks drain more gradually. There is a sweet, stale smell that heightens after the dishwashing machines run. The cover area ends up being slick, with flies that love the environment. None of these are cause to panic yet, however all of them are early cautions that your grease trap cleaning schedule and day-to-day routines require attention.

What regulators actually expect

Local codes differ, but the basics repeat throughout cities and counties.

First, the 25 percent guideline. If the combined layer of fats on the top and solids on the bottom equals a quarter of the efficient liquid depth, the unit must be serviced. That is based on efficiency, not a calendar. Lots of health departments develop their routine inspection questions around this requirement and will ask to see records that show compliance.

Second, frequency. A common baseline is every 30 to 90 days for interior traps. Some quick service kitchens pumping a great deal of fryer oil by volume require every 2 to 4 weeks. Outdoor interceptors are bigger, so you may see 60, 90, or 120 day intervals, but that only works if day-to-day practices are strong and you stay under 25 percent accumulation. Regulators will set your minimum once they see your patterns.

Third, manifests and recordkeeping. The majority of jurisdictions need a carrying manifest for each grease trap service go to. It should consist of the generator name and address, unit size, date and time, total gallons eliminated, destination disposal center, and hauler license or permit number. Keep copies on website for one to 3 years, depending on regional guidelines. Auditors want to trace your waste from the trap to the final processor.

Fourth, discharge limitations. If your municipality keeps an eye on FOG concentrations at your lateral or a common line in a plaza, there will be a numeric limitation, frequently in the 100 to 250 mg/L range, often lower for delicate systems. High readings can activate surcharges, increased frequency needs, or notifications of infraction. The root cause is typically bad day-to-day practices coupled with past due service.

Finally, enforcement. Charges are real. I have actually seen \$250 alerting fines become \$2,500 repeat violations and, in a number of coastal cities, short-lived hangs on food allows up until the concern is corrected. Cleanup expenses after an overflow, particularly if it escapes to storm drains, compound the bill and bring in environmental firms. The most inexpensive path is preventive.

The anatomy of a strong partnership

A grease trap company must be more than a telephone number on a sticker. You want a service that understands your menu, volume, pipes layout, hours, and regional guidelines. That relationship begins with a website go to, not a quote over the phone. A great tech will determine the interceptor, check gain access to, inspect baffles, inquire 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 determined sludge and grease density on the very first two or 3 services. Good companies document those measurements with a dip stick, images, and a composed report. That lets you calibrate to the 25 percent guideline rather than guessing.

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

Emergency action matters. Backups do not wait on workplace hours. Set expectations for action time, preferably within 2 to 4 hours for a real clog. Clarify prices 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 lids, potentially work around traffic, and utilize vacuum trucks with powerful pumps. They must be trained in confined area awareness, even if they are not entering, and bring spill packages. Your business must be noted as a certificate holder on their insurance so you are informed of any coverage lapses.

Finally, scope of work. Complete suggests total pump out of all chambers, scraping and rinsing walls and baffles, removing solids, and sealing the lid with a fresh gasket or sealant where needed. Partial pumping, sometimes offered as a low rate, only eliminates the leading layer. It leaves heavy solids behind and shortens the time until your next backup.

Daily preparedness begins on the line

The greatest drivers of grease build-up are plate waste and pan residue. You can slow that river of fat with constant routines that barely include time to the shift. Scrape plates and pans into the trash before they get anywhere near a sink. Use sink strainers and empty them typically. Train meal staff to rinse with tempered water rather than blasting with scalding hot water that melts whatever 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 an easy, noticeable log published near the dish location. Each shift checks 2 items: strainer condition and sink flow. That little ritual keeps awareness high. Set that with a weekly 5 minute walkthrough by a supervisor who raises the trap lid, 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, since you do not want inexperienced staff spying a rusted cover.

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

- Scrape plates and pans into the garbage before washing, then use sink strainers.
- Empty strainers and clean sink bowls when they look more like soup than water.
- Keep fryer oil in a devoted container for recycling, never down a drain.
- Run pre-rinse and dishwashers at advised temperatures, not scalding, to avoid pushing melted fat through the trap.
- Note slow drains pipes or odors instantly in a log, then notify a manager if they persist.

How often ought to you set up grease trap cleaning

The right period depends upon your food, volume, and routines. A sandwich store with light cooking can typically extend to 90 days on an indoor trap, offered they manage solids. A fried chicken concept running two banks of fryers may need 14 to 1 month. A hotel with banquet volume and irregular staffing may land at 60 days even with a big outdoor interceptor.

Some signals assist adjust:



- If the leading layer forms a thick, firm mat that a gloved finger can not quickly stir, you are overdue.
- If you start to smell a sweet, swampy smell near the dish location after service, you remain in the gray zone.
- If the pump truck consistently eliminates a volume within 10 to 20 percent of your interceptor's rated capacity, and solids are heavy, your interval is too long.

Menu changes matter. Including a popular brief rib or fried appetiser section can move you from 60 to 45 days with no modification in headcount. Seasonal rushes can do the same. In December, when celebrations pile up, think about a mid month service. It is more affordable than a Saturday night shutdown.

Space and access drive usefulness. An under sink trap might be only 20 to 50 gallons. These small units fill fast and can obstruct unexpectedly if a strainer is missing out on for a few days. The reality is that numerous such traps require 14 to thirty days attention depending on usage. If that cadence stress your budget plan, buy training and upstream controls to slow the load. Meanwhile, plan the service throughout off hours or pre open windows so the odor does not hit prep.

What an expert grease trap service see must look like

When the crew gets here, they should park safely, set cones if required, and check in with a manager. For interior traps, they will protect surrounding floors, remove the cover thoroughly, and take a fast measurement of grease and solids. Then they will insert the vacuum pipe, eliminate all contents, and scrape the walls and baffles. Some will wash with water and vacuum once again to catch residuals. If they discover a damaged baffle or missing out on gasket, they should flag it with pictures 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 very same complete elimination and scraping actions. It is regular for this to take 30 to 90 minutes depending upon size, access, and condition. At the end, the cover needs to be reset square and sealed where needed, the area washed down, and any splatter managed. Ask the tech to reveal you the grease thickness reading they taped, then conserve the service ticket and manifest.

If the team only skims the top or declines to open several chambers, that is a red flag. Interceptors often have separate compartments for solids and FOG. Skipping a chamber leaves solids that will move and clog the outlet.

Quality control here settles in months of difficulty totally free operation.

The documentation that saves you throughout audits

A neat binder can turn a tense inspection 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 basic service log that lists dates, suppliers, and any restorative 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 designated frequency.
- Photographs of the trap interior taken quarterly, if your hauler offers them. They show 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 name, scan and save digital copies also. The best inspectors I understand appreciate clarity and will frequently minimize their scrutiny when they see consistent records.

The genuine cost math

Most operators understand system prices, not system cost. A standard interior trap service may cost \$200 to \$450 in lots of markets, higher in thick metropolitan areas. Big outdoor interceptors can run \$400 to \$900 depending on size, range to truck staging, and market rates. If your hauler travels far or deals with tight gain access to, expect a premium.

Compare that to the expense of a backup throughout peak. A plumbing technician might charge \$250 to \$600 for a cable television or jetter, if the obstruction is accessible. If the trap is the offender and requires an emergency situation pump out, add another \$300 to \$800 after hours. If wastewater overflows into preparation or visitor areas, prepare for sanitizing, potential lost shifts, and, in the worst cases, remediation that quickly strikes 4 figures. Include the soft costs, like staff hours invested rescheduling, appeasing visitors, and cleaning after midnight. Regular service looks cheap.

Surcharges from the city can be quiet yet costly. Some municipalities include a monthly charge if your FOG discharges test high, typically in the \$50 to \$200 range, until you show control. That builds up over a year. You can burn the exact same cash on 3 or four preventive pump outs that in fact fix the condition.

Edge cases and judgment calls

Not every kitchen area fits the basic playbook.

Under sink traps in tight spaces can be uncomfortable. Ensure the plumbing installed a trap with a detachable lid and sufficient 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 spend for itself in a few visits.

Food trucks and kiosks face constraints 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, particularly if the health department inspects your mobile operation separately.

Shared interceptors in shopping centers or multi occupant pads develop conflict. If the line exceeds limits, the proprietor might pass expenses to all occupants. Keep your own records tight and ask your grease trap company

to record your trap condition. That method, if a surrounding occupant disregards their system, you have proof you are not the source.

Septic systems add a twist. Grease management is even more important because fats float in the septic system and can block the soil absorption location. Local guidelines may require both a grease interceptor and more frequent septic pumping. Make certain your hauler is authorized for both streams.

Winter weather triggers covers to bond to their frames. A company who brings de icers and extra gaskets will do the job without breaking concrete. Storm schedules also push emergency action. Plan additional buffer time around vacations and heavy snow periods.

Training that sticks

Grease control lives or dies with your team's habits. I like to consist of a 2 minute pre shift reminder once a week. Keep it easy, like "Today, we are watching sink strainers. If you dispose a strainer filled with solids into the sink, you are undoing all of our work." Turn the focus. Some weeks speak about oil handling, other weeks about reporting slow drains. Commemorate when the log reveals zero smell notes, since that implies the system is working.

Assign accountability. A lead in the dish location can initial the daily checklist. A manager can evaluate the weekly walkthrough. When the grease trap service comes, have the opener or a manager sign the ticket, look at the readings, and note any recommendations. If the team needs to remove an old seal whenever, schedule a repair and stop squandering 20 minutes of service time per visit.

When the sink supports during the rush

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

- Stop water circulation immediately at sinks and meal devices, then reroute filthy ware to a bus tub or backup station.
- Check strainers and apparent blockages at the component initially, clear if safe, and do not utilize hot water to press through.
- If the trap is interior and accessible, search for overflow or lid seepage, then call your grease trap company and plumbing together.
- Contain any spill with towels and a mop, sterilize affected locations, and keep food preparation zones isolated.
- Log the occurrence with time, personnel on responsibility, and actions taken, then review with your supplier to adjust service frequency.

This technique can save you an hour of turmoil and provides your hauler context to detect root causes. In many cases, the repair is not brave. It is simply past due service coupled with a clogged up strainer upstream.

Working smoothly with inspectors

Invite inspectors into your process rather than playing defense. When they get here, reveal 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 show the report. If you had an incident, do not conceal it.

Discuss the steps you took and the adjustment you made with your grease trap service. Inspectors are trained to look for patterns. When they see you determine, record, and right, they relax.

Choosing the best grease trap company

Price matters, but the least expensive quote that avoids half the work will cost you later. When you veterinarian suppliers, search for a couple of telltales of professionalism. Do they perform and tape-record pre and post measurements of grease and solids? Do they offer pictures of the interior after cleaning? Can they name the disposal facilities they use, and do those names appear on your manifests? Do they offer foreseeable scheduling with suggestions and a method to reschedule when your peak moves change?

Ask for recommendations from similar operations. A coffeehouse and a high volume fryer home do not share the exact same problems. A supplier who keeps chicken chains running on 21 day cycles understands how to handle heavy loads and short windows. Likewise, inquire about include ons. Some companies bundle light plumbing, baffle repairs, or inlet basket replacements. Others adhere to pumping only. There is no single right answer, but it is better to understand what you are getting.

Technology helps, however substance matters more. Timestamped reports with GPS work, yet they do not replace a cleaned up baffle. Still, those tools show you the crew arrived when they said they did and assist 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. Personnel stop speaking about [Grease Trap Pumping](#) smells. Drains run clear. The truck appears on a predictable cadence, does the work, and leaves behind a clear record. You pass examinations with minutes to spare. Most of all, your attention remains where it belongs, on visitors and food.

Grease control is not rocket science, but it does reward care and partnership. Treat your grease trap company like a teammate, not a last hope. Provide information from your floor, request for theirs from the trap, and make little modifications as your menu and seasons change. Pair that with a few non flexible practices at the sink and on the line. You will invest less, sleep much better, and avoid the type of midnight memories no operator desires, like mopping a flooded dish pit while a pumper truck idles outside.

A kitchen area that is daily all set and compliant is not luck. It is the result of steady practice, honest interaction, and a supplier who does the full job every time. If your current partner is not providing that, it is worth 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

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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.