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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Grease management is not glamorous, however it might be the most crucial back-of-house routine your kitchen area constructs. When a dining room is complete and tickets are flying, the last thing you require is a sluggish sink, a sour odor drifting through the pass, or a health inspector requesting maintenance logs you do not have. A well run grease trap program avoids stopped up lines, keeps you on the right side of regional codes, decreases emergencies, and saves cash you would otherwise spend on restorative plumbing.

I have opened dining establishments the old made method, with a taped layout and a head loaded with hope, and I have remained in the mechanical space on a holiday weekend while a dish pit supported. The distinction in between those 2 nights came down to a few useful choices made months earlier. This guide covers what I have actually seen work across quick-service counters, full service kitchen areas, commissaries, and bakeshop plants: how grease traps function, how typically they actually need service, what an expert grease trap company does, and what your group can deal with in house.

What a grease trap truly does

Kitchen wastewater brings a mix of fats, oils, and grease, normally reduced to FOG. Hot water and detergents can keep FOG suspended for a brief time, however as the water cools, grease separates and floats. A grease trap or interceptor is a settling gadget in the drain line that slows the flow, offers FOG time to increase, and captures it so cleaner water passes downstream. The objective is simple: keep FOG out of your drains pipes and the municipal sewer, where it triggers clogs and fines.

Small indoor traps are frequently passive devices under a sink or floor drain. Larger outside interceptors can be 750, 1,000, or 1,500 gallons and sit in between the building and the municipal tie-in. Both have baffles that control circulation and prevent grease from leaving downstream. When grease collects past a threshold,

efficiency drops greatly. The trap starts pushing grease into your lines, and you get what every cooking area manager 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 Grease Trap Pumping pay a several of the savings to a plumber on a Saturday night.

Codes set the floor, not the ceiling

Requirements vary by city and county, but the pattern is consistent. Local pretreatment ordinances forbid releasing oil and grease above a set limitation, frequently 100 to 250 mg/L at the sampling point. They need installation of a properly sized grease trap or interceptor and anticipate documents of regular maintenance. Some jurisdictions require manifest slips for each pump out, kept on site for two to three years.

Do not rely only on an authorization strategy examine from years earlier. If you are changing menu volume, adding a tilt frying pan, or moving to a commissary model, confirm whether your current gadget still fits the load. Regulators appreciate your actual discharge, not what once worked for a smaller line. I have actually had inspectors accept a 90 day frequency on paper, then request for a 60 day schedule when a compliance sample came back oily after a seasonal menu added more fried items.

Two practical actions make inspections smoother. Initially, 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 lids and make certain personnel know where they are. An inspector who can validate 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 component circulation rates and cooking load. A small bakeshop with a three-compartment sink and minimal fryers can get by with a compact under-sink system. A sit-down dining establishment with a hectic dish device, prep sinks, and a fryer bank usually requires a bigger in-line trap or an outside interceptor. Commissaries and food halls that serve numerous concepts almost always require a big outdoor unit.

Undersized traps fill too quickly, so even with regular pumping they throw grease past the baffles. Extra-large units can go anaerobic and turn septic if you do not move enough water through them, specifically in seasonal operations. If you acquired a website and do not know the sizing, an excellent grease trap company can measure dimensions, price quote volume, and encourage based upon your ticket counts and equipment list. That 10 minute discussion typically saves months of frustration.

I like to calculate expected packing in pounds per week using purchase logs for oil and butter, then sanity inspect the number against trap volume and turnover. If you are going through 200 pounds of frying oil per week and your under-sink system is 20 gallons, a monthly schedule is not sensible. You will be in there every 2 to 3 weeks or you will be dealing with callbacks and line clogs.

What an expert grease trap company actually does

Good suppliers do more than vacuum a tank. They supply a full grease trap service that brings back capacity, files disposal, and helps you prevent repeat issues. Expect a correct pump out to include more than a fast skim.

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

1. Locate and expose the trap or interceptor covers, aerate if necessary, and validate safe conditions for entry. Outdoor tanks are confined areas, so qualified techs use gas monitors and follow security procedures.
2. Measure and record grease, water, and solids levels before pumping. This pre-pump reading is useful for tracking fill rates and adjusting frequency.
3. Pump out all contents, not just the grease cap, then scrape and wash down walls, baffles, and the cover to eliminate stuck product. Techs will likewise remove and clean removable tees and baskets.
4. Inspect the inlet and outlet baffles, gaskets, and structural integrity. Note fractures, missing out on tees, rusted hardware, or displaced baffles that can short-circuit flow.
5. Reassemble, refill the trap with clean water to restore the hydraulic seal, and provide a manifest that lists volumes, disposal website, and any repair recommendations.

If your vendor can not explain their procedure or dislikes water fill up since it includes time, you will end up with odor problems and poor separation. Water belongs to the system. A trap went back to service empty becomes a stink box.

How often needs to you pump and clean

The calendar answer is easy to quote and frequently incorrect in practice. Many cooking areas do well on a 30 to 60 day interval for small indoor traps, and 60 to 90 days for outside interceptors. Buffets, high fry volumes, and barbecue ideas pattern much shorter. Sushi and salad heavy menus trend longer. The trap does not care what a template says, it cares how much grease it receives.

Use the 25 percent rule as a determining stick for the first few cycles. Ask your grease trap company to tape pre-pump levels for the first three services. If you hit 25 percent before your scheduled date, shorten the period. If you are regularly below 15 percent, you can likely extend by a number of weeks. The best schedule spends for itself with less emergency situations and longer drain life.

Watch for seasonal swings. College town? Anticipate a peaceful summertime and a spike in September. Beach location? Inverted pattern. Caterers and food trucks that utilize a commissary kitchen will fill traps in bursts around event seasons. Develop the rhythm around the calendar you really live.

The distinction in between traps and interceptors

People utilize the terms interchangeably, however the devices behave in a different way. A compact in-line trap might have a working volume measured in tens of gallons. It fills quickly, is accessible, and can be cleaned without heavy devices. An outdoor interceptor holds hundreds to countless gallons, captures a lot of load, and requires a pump truck to service.

I have seen staff attempt to repair a sluggish interceptor by overusing emulsifying detergents upstream. It appears like a fast win because sinks begin to flow. The grease is not gone. It moved deeper into the line and can establish downstream where it is far more difficult to reach. The best fix was a correct pump out and a frank talk about cooking 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 into it. A couple of front-line practices add up. Scrape plates and pans into the garbage before washing. Usage sink strainers and empty them

typically. Train staff not to dump fryer oil into sinks, ever. Maintain your dishwashing machine and pre-rinse nozzles so you are not blasting grease deeper into the line. Keep a labeled drum or tote in the getting area for utilized fryer oil and work with a recycler. Your grease trap company might 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 farther down. Enzyme and germs ingredients are struck or miss out on. In little traps with stable circulation they can help reduce residue, however they are not a substitute for mechanical removal. If you want to attempt them, do it alongside determined pumping periods and examine lead to your logs.

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

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

- A brand-new sour or rotten egg odor in the dish location often points to a dry trap, missing out on gasket, or cover not seated after a recent service.
- Slow drains at numerous fixtures mean downstream buildup, not just a local sink obstruction. Call your vendor before a hectic weekend.
- Gurgling sounds when a dishwashing machine dumps might indicate the outlet tee is loose or missing. That can press grease downstream.
- Grease sheen at a car park cleanout indicates the interceptor is unpaid or a baffle has actually failed.

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

What a good maintenance log looks like

A paper visit a clipboard near the supervisor's workplace works fine, as long as it is used. A spreadsheet or app is even much better if you run multiple locations. Each entry needs to list the date, supplier, pre-pump grease percentage if offered, volume removed for large interceptors, disposal manifest number, and any concerns discovered. I like an easy notes field to catch what line cooks observed that week. That scrap of context typically discusses why fill rate increased, such as a catering push or a fryer leak.

When you bid out services, suppliers who request your previous 2 to 3 cycles of logs are more likely to set an honest schedule. Suppliers who price estimate a rock-bottom rate without seeing your operation often make it up in trip adders and emergency fees.

Choosing the right grease trap company

Price matters, however a low sticker label can cost more in the long run if you see repeat blockages or poor paperwork. Search for a track record in your city, proof of disposal at permitted centers, and professionals who comprehend both indoor traps and outside interceptors. Ask whether their grease trap service consists of full pump out, baffle cleaning, water fill up, and a post-service list. Insurance and safety accreditations are nonnegotiable if they will service large outside tanks.

Ask about response times for emergency situations. A supplier with a night and weekend truck is worth a modest premium when you lose a Saturday to a backup. If your structure has tight gain access to, confirm their hose length and whether they can service from the street without blocking your entire lot. City inspectors tend to

understand the reliable operators. Without calling names, I have actually had more consistent experiences with companies that invest in tech training and route preparation than with attires 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 range of 100 to 300 dollars per see depending on area, access, and frequency. Big outside interceptors vary extensively, usually 300 to 1,200 dollars per pump out, driven by tank size, volume got rid of, and tipping charges at the disposal center. Travel range, after-hours service, and tough gain access to can include surcharges.

If a quote appears too good, check what is included. I when examined an area that spent for an inexpensive skim service. The vendor got rid of the floating grease layer but left the settled solids and did not clean baffles. The trap struck the 25 percent limit in 2 weeks anyway, and downstream lines kept plugging. The higher priced supplier who did a full service every 6 weeks really cost less over the quarter when you factored in prevented pipes calls.

Repairs and when to replace

Traps and interceptors are basic devices, but parts do wear. Gaskets on indoor units dry and fracture, causing smells. Baffle tees can remove and rattle loose. Outdoor concrete tanks can develop cracks, and steel lids wear away. A great service technician will flag little problems before they intensify. Changing a gasket or a tee is a modest cost and a simple add-on to a scheduled service. Replacing a failed interceptor is a capital project with permits and site work. Do not put off little fixes if you wish to avoid huge ones.

I have actually also seen old traps installed backward, with inlet and outlet reversed. Signs include turbulence, continuous odors, and bad separation no matter how often you clean. A fast evaluation and re-pipe fixed what had looked like a curse.

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

Mobile systems and ghost kitchen areas toss curveballs. Food trucks typically rely on commissary cooking areas for wastewater disposal. Make certain the commissary's trap can deal with the bursts of flow when numerous trucks return at the same time. Stagger dump times if needed. Ghost cooking areas load multiple high-output menus into compact footprints, which can overwhelm a small shared trap. In those areas, a greater service frequency and stringent pre-scrape policies are the only way to remain ahead.

Seasonal venues, from ballparks to ski resorts, live through banquet and scarcity. In the off season, traps can go septic if left idle. Schedule a pump out before shutdown, refill with water, and plan an early season service before the first rush. A small dosage of approved deodorizer after cleaning can help throughout long idle periods, however consult your vendor to avoid chemicals that hurt downstream treatment plants.

Odor control without gimmicks

Most trap odors trace to among 3 causes: a dry trap without a water seal, breaking down solids due to the fact that the pump-out period is too long, or a bad gasket. Fix the source first. Water refill after service is essential for indoor traps. On outdoor interceptors, make certain covers seat well and vents are clear. Activated carbon filters on vents can assist near patios, however they are a plaster. If you smell sulfur, check for a missing out on or cracked cleanout cap.

Avoid putting bleach into a trap. It will kill useful germs downstream and can produce risky gases in confined spaces. If you need to ventilate, utilize products developed for grease systems in modest amounts and as part of a schedule that moves product out regularly.

What occurs to the grease after pump out

This is not just trivia. Regulators ask, and your guests care. Pumped material gets carried to allowed facilities. There, FOG is separated and can be processed into biofuel feedstock or used in anaerobic food digestion to develop biogas. The staying water is treated. Your manifest files that chain. Deal with a supplier that handles waste properly and can describe their disposal course. If a cost is considerably lower than rivals, fret about where the waste is going.





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

Training the team without overcomplicating it

New employs need to learn 3 fundamentals on day one. Scrape food into the trash before the sink. Never ever put fry oil down a drain. Report slow drains pipes and odors to a manager immediately. That is it. If you embed those practices and hang a basic indication near the meal pit, your grease trap will currently be ahead of the average.

Managers must know the service schedule, where the trap or interceptor lies, and how to read the last manifest. A 5 minute huddle before a busy season goes a long method. I like to set calendar suggestions a week before each arranged service to verify access with the supplier, clear parked vehicles from interceptor lids, and prep personnel that a tech will be on site.

A quick manager's list 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 remain in location at sinks which personnel are scraping plates before washing.
- Confirm the used oil container is not overflowing and lids are safe and secure to prevent pests.
- If you had a menu shift or a big catering push, flag it in the log so your grease trap company can change frequency if needed.

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

Emergencies happen, 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 begin disposing chemicals into the sink. Call your grease trap service provider and your plumbing. If you have an outdoor interceptor, clear access to the covers so a pump truck can reach them. Keep the health department number helpful in case you require guidance on clean-up requirements for hygienic backflows.



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

The bottom line

Grease control is part mechanical, part behavioral, and completely workable with a wise regimen. Select a qualified grease trap company that records their work. Set a service period based upon your actual load, not a guess. Keep basic logs and train the essentials. Expect little signs and fix little issues before they grow out of control. Do those couple of things dependably and you will keep sinks streaming, inspectors pleased, and weekend service on track.

Nobody opens a dining establishment due to the fact that they like baffles and manifests. Yet the locations that last reward these information with regard. When the dish pit hums, the line sings, and you are not thinking about what happens under the floor, that is the peaceful benefit of a grease trap program that works.

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Elite Sanitation Services won Top Septic Pumping 2025
Elite Sanitation Services earned Best Grease Trap Pumping Award 2024
Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

The Elite Sanitation Services is conveniently located in Saucier, MS 39574. You can easily find directions on Google Maps or call at (228) 297-4850 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, 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.