

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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A packed brunch shift can turn ugly in minutes when the dishwashing machine backs up and nasty water sneaks across the floor. 9 times out of ten, the offender is a neglected grease trap. I have actually seen new supervisors learn this lesson the tough way, mopping between orders while a plumber hurries to the site. The fix is easy in principle, however it demands discipline. Grease management is not attractive, yet it is one of the most dependable methods to safeguard margins, prevent fines, and keep a kitchen area humming when tickets stack up.

This guide breaks down how grease traps work, how frequently they need service, what a professional cleaning must consist of, how to pick a trusted grease trap company, and the small day-to-day practices that keep big problems off your shift log.



What a grease trap really does

Every cooking area puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and personnel who know better, some volume slips down the drain. The grease trap, in some cases called a grease interceptor, sits in that path and separates the floaters from the flow.

Inside a typical unit, water from sinks and dishwashing machines gets in through an inlet, slows down in a chamber, and cools a little. Because fats and oils are less dense than water, they rise. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to change instructions, which improves separation. Cleaner water exits through an outlet tee to the drain. The recorded grease, called FOG in inspector shorthand, remains behind up until an arranged pump out.

There are 2 typical households. Under-sink traps are compact, frequently in between 10 and 50 gallons, located near the prep or meal area. They fill quick in hectic kitchen areas and require regular service. Outside interceptors are larger concrete or fiberglass tanks, anywhere from a few hundred to numerous thousand gallons, often buried near the structure. They hold more, which stretches the service period, but they feature access, safety, and permitting factors to consider that under-sink units do not.

An appropriately sized and set up system includes a flow control gadget to prevent rises, correctly sized tees to minimize turbulence, and protected, available lids. Shortcuts weaken the entire concept. I have actually seen traps without flow controls that churn like a mixer throughout peak meal runs. That churn presses grease downstream and defeats the separation process.

Why routine cleaning is non-negotiable

Health, security, and regulative compliance all meet at the trap. When an unit goes beyond capacity, grease follows the water and coats downstream piping. The very first indication is usually a sluggish drain throughout rush. Next comes odor that does not disappear with bleach, then the surprise of an additional charge from your energy for high FOG discharge. In some municipalities, repeat infractions carry fines that harm more than a subscription to a reputable grease trap service ever will.

Odors are more than a problem. They indicate anaerobic breakdown and the potential development of hydrogen sulfide, which can corrode metals and produce a security risk in enclosed spaces. Standing, greasy water also brings in bugs and reduces the life of floor covering and grout. Your hood and fire suppression system will not care that the issue began in a trap. Grease is **Jetting Services** fuel. Keeping it contained belongs to a more comprehensive fire danger strategy.

There is a guest experience angle also. Individuals forgive a wait. They do not forgive a dining room that smells like a drain. A lot of supervisors I appreciate deal with the trap like a walk-in fridge, something that always works due to the fact that it is on a rigorous maintenance clock.

How often ought to you arrange cleaning

Every facility is different, so blanket guidelines miss the mark. A beneficial criteria is the 25 percent guideline used by numerous inspectors. When the combined thickness of floating grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops rapidly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and routines. A fast-casual burger principle with 80 seats that runs 7 days will often require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with cautious preparation and very little frying may extend to 6 to 8 weeks. Outside interceptors serving a hotel or food hall often land between 1 and 3 months. Caterers with seasonal spikes in some cases modify schedules when weddings strike. The only truthful response is to monitor and adjust.

Start with a short cycle if you have no history. After a few services, review the manifests and any photos your service provider took. If the unit is not near 25 percent at two weeks, push it to 3, then 4, and stop when you approach that threshold. If you include a fryer bank or open for weekend brunch, tighten up the interval for a couple of cycles and see how the numbers move.

Avoid incorrect self-confidence. Enzyme products that appear to "absorb" grease can emulsify fats momentarily, sending them further downstream where they cool and resolidify. The trap may look cleaner, but your personal line or the community main could pay the price.

What a professional grease trap cleaning must include

Not all service is produced equal. A correct task is more than a quick skim of the leading layer. In an extensive check out, the team will arrive with a vacuum truck or portable unit ideal for the trap's place. They will remove the covers with care to avoid damaging gaskets or removing bolts. Before pumping, they may determine thickness with a slotted stick or electronic probe to record conditions.

Pumping ought to be complete. That suggests drifting grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen area, the settled layer can match the grease cap and will not budge without agitation. The specialist needs to scrape interior walls and baffles to remove sticky residue, then wash with water to bring loosened material into the vacuum tube. If the system connects to a long lateral that is susceptible to accumulation, a great team will use to hydro jet the connecting line to avoid constrictions just outside the trap.

While the unit is open, a short inspection pays off. Search for broken baffles, missing or short outlet tees, compromised gaskets, loose bolts, and rust. I have actually seen outlet tees fall off into the tank, which enables grease to bypass separation entirely. If the trap is inside, look for weeping around joints and lids. Outdoors, guarantee surrounding soil is graded so stormwater does not wash into the tank.

Before lids go back on, the service technician refills the trap with clean water to the proper operating level. This primes the separation procedure and avoids odors that can develop when an empty trap sits idle.

Documentation should follow. Anticipate a manifest that lists volume eliminated, disposal site, time, date, and the professional's name or signature. Lots of jurisdictions need the generator, not simply the grease trap company, to keep these records for numerous years. Photos of previously and after conditions assist you show compliance throughout inspections.

The day-to-day and weekly routines that make a difference

You can not outsource every piece of grease control. The very best cooking areas pair a dependable grease trap service with little routines that lower load. Below is a short list any manager can carry out without exploding a shift.

- Scrape and clean pans, trays, and plates into the garbage before washing. A rubber spatula and a stack of deli paper near the dish pit make this easier than lecturing staff.
- Empty, clean, and re-seat sink strainers and flooring drain baskets before each service block. A full strainer is theater, not filtration.
- Train meal and prep staff to use warm, not boiling, water. Very hot water can briefly melt fats and press them past the separation point, then they strengthen in the line.
- Keep a basic log at the meal station. A quick initial every day for "strainers examined" and "waste oil bin closed" creates responsibility without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin typically discover the closest trench drain, which beats the whole system.

These little actions lower the amount of FOG your trap requires to manage and often buy you an extra week or 2 between services without risk.

Choosing the right grease trap company

A trustworthy partner matters. Rates vary, but the real distinction shows up on a rainy Friday when your phone rings at 7 p.m. A trustworthy provider is easy to reach, follows the rules, and keeps your place out of difficulty. When you assess alternatives, concentrate on the fundamentals below.

- Licensing, insurance coverage, and disposal qualifications. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and security treatments. Specialists should understand confined space hazards, lockout requirements for meal pumps, and how to handle hydrogen sulfide exposure.
- Equipment matched to your website. Tight indoor traps require portable vacuums with odor control, not a jury-rigged shop vac. Outdoor interceptors need a truck with enough pipe and suction.
- Documentation and tips. Look for suppliers that provide digital service reports with pictures, track the 25 percent rule, and send out schedule prompts before you are overdue.
- Responsiveness and after-hours ability. Emergencies do not wait on service hours. Ask how they handle nights, weekends, and vacations, and what the premium is.

Anyone can price estimate a low rate by skimming or cutting corners on disposal. That deal evaporates when an utility fine or a backflow hits. The best company treats your trap like vital infrastructure, not a fast stop.

What it costs and how to budget

Costs track with gain access to, size, and frequency. For a small under-sink trap, anticipate a grease trap cleaning charge in the series of 100 to 250 dollars per visit in numerous markets. Outdoor interceptors usually run 300 to 800 dollars, though huge tanks or tough access can push into four figures. After-hours or emergency situation calls frequently add 25 to 50 percent. Hydro jetting the lateral, if required, adds another 150 to 400 dollars depending on length and complexity.

Contracts can conserve cash if they guarantee frequency and scope. A quarterly plan that consists of assessment images and line jetting once per year typically pencils out when compared to erratic, last-minute calls. Line up service dates with foreseeable peaks. If your outdoor patio opens in April, schedule an extra pump out late March, not after the first bright Saturday wrecks your drains.

Avoid incorrect economies. Avoiding one service to conserve 400 dollars looks smart until a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer costs, like bad reviews and stressed out staff, rarely show on a spreadsheet but feel real in a tight labor market.

Staying certified without losing sleep

Regulations vary by city and county, however inspectors usually want two things. Keep discharge below FOG limits, and keep records that prove you try. Post your maintenance schedule where staff can discover it. Keep copies of manifests for at least three years, longer if your town says so. Some areas need that a certified grease trap company haul and deal with waste at approved facilities. Others specify an optimum period between services no matter load. Know your local guidelines. Suppliers who operate in your location daily can usually brief you in 10 minutes.

Sampling ports assist, specifically on outside interceptors. They permit inspectors to test effluent without opening the primary tank. If your system lacks one, consider adding it throughout a restoration. Some agencies charge surcharges based on FOG concentration or biochemical oxygen need. Good records will assist you dispute outliers.

Train staff on what not to put down drains. Gray locations turn up. Stock pots with abundant remoulade are not soup when it comes to FOG. Cooling and skimming into strong waste before cleaning pays off. So does a clear policy on cleaning down fryers before washdown, not during it.

Troubleshooting common problems

Odors that remain around the meal area frequently point to a dry trap or a bad cover seal. After a pump out, guarantee the service technician refills the unit. If smells continue, examine gaskets, bolts, and any hairline fractures. A little bead of gas-tight sealant can make a big difference on older metal lids.

Slow drains after service suggest one of two things. Either the outlet tee is misaligned or missing out on, or the linking line needs hydro jetting. I have actually also seen flow restrictor orifices obstruct with rice or veggie matter, which starves the trap and backs up sinks. A skilled specialist will pull and clear the orifice plate. Do not expand the hole to "fix" the issue. That modification increases velocity, reduces separation, and sends [Septic Pumping](#) grease downstream.

Recurring alarms in kept track of systems can stem from overuse of hot water to chase after grease, enzyme use that emulsifies, or merely an undersized trap for the present menu. If you added fryers, think about an additional solids interceptor upstream and a tighter schedule. In winter, grease can cake rapidly in outside lines. Insulating exposed areas, running a short warm water flush before opening, and ensuring doors near meal locations close well can help.

Dishwashers deserve attention. High temperature machines can surge circulation and temperature, which might disturb separation in a small under-sink system. If space permits, some kitchens path dishwasher discharge through a dedicated solids interceptor or into a somewhat larger trap to deal with surges.

The truth about ingredients and enzymes

There is a market for biological and chemical ingredients that guarantee to minimize pumping needs. In particular controlled cases, bioaugmentation can assist handle smell and improve breakdown of recurring organics on walls. The key word is recurring. Ingredients are not a substitute for physical removal of FOG and solids. Municipalities typically limit or ban products that emulsify grease since they push the problem into public lines. Before you trial anything, check regional guidelines and coordinate with your company. If you choose to utilize an additive, treat it like a deodorizer with side benefits, not a service replacement.

Safety matters more than speed

Small under-sink traps lull people into casual practices. Nevertheless, moving lids, scraping interiors, and rinsing with warm water develop burn and cut risks. Wear gloves, eye protection, and closed-toe shoes. Keep degreasers off the floor to avoid slips. Never leave a lid off throughout service, even for a minute. A falling ladle or a staffer's foot will cost far more time than reseating a panel twice.



Outdoor interceptors raise the stakes. Large tanks can include unsafe gases and low oxygen levels. Entry into a tank is a restricted space job that requires training, tracking, and rescue preparation. Do not let anyone climb into a tank to recover a dropped tool or rearrange a tee. A credible grease trap service will manage interior work with correct equipment and permits.

Vehicles and hose pipes near packing docks can produce trip threats and block fire lanes. An excellent team will cone off the area, run hose pipes safely, and coordinate timing with your deliveries. If you have a valet or a line of visitors close by, consider early morning or late night service to avoid conflicts.

Design tweaks and wise upgrades

If you are refurbishing or developing out a new principle, make the effort to get grease management right. Sizing matters. Usage peak flow computations, not averages. Include a little bit of headroom for development or menu modifications. Install a solids interceptor upstream of the main trap if you prep a great deal of rice, pasta, or veggie trimmings. That little box catches sink debris and decreases how often your main unit fills with sludge.

Specify available lids that can be removed without moving equipment. On outdoor systems, plan for truck access within hose pipe variety. Long runs around corners cost time and increase smell risk. Include a tasting port and an isolation valve if your code enables. These bits do not include much to the bill but repay during inspections and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant homes. Cellular or [Grease Trap Pumping elitesanitationservices.com](https://www.elitesanitationservices.com) Wi-Fi sensors notify you when levels approach the service threshold. The hardware has improved in the last few years, with much better battery life and fewer incorrect positives. They will not replace a trained tech's eye, however they can avoid a missed out on cycle when a supervisor goes on leave.

A short case study from a busy fry kitchen

A fried chicken concept I dealt with opened a 2nd place in a college town. Very same menu, similar seating, but they cut the grease trap service from every 3 weeks to every six because the new store had a slightly larger under-sink unit. Within 2 months, the meal location smelled like a dumpster on humid days and the floor drains burped during the dinner rush. The grease trap company pulled records and revealed that the settled solids layer was the genuine problem. The brand-new shop had a heavier prep load, so more batter and crumbs reached the trap. The service was easy. They set up a compact solids interceptor upstream and returned to a three week schedule. Smells vanished, drains pipes relaxed, and they actually saved money by avoiding two emergency situation employs the next quarter.

Bringing it all together on a busy schedule

Grease control benefits routine. Define a service interval that keeps you below the 25 percent threshold. Set that with easy staff habits, a log, and a partner you can reach when it matters. Treat documents like clean walkthroughs, not documentation. When you check out providers, focus on safety, disposal transparency, and evidence that they will exist on tough nights, not simply slow Tuesdays.

A cooking area that plans for grease runs smoother. Visitors never ever consider your trap, which is the point. With the best grease trap service in location, you will invest less time responding and more time serving. If you have not looked at your schedule or manifests in [Grease Trap Pumping](https://www.elitesanitationservices.com) a while, pull the last three and make two calls. Initially, ask your group what they see and smell during peak meal runs. Second, talk to your grease trap company about whether the interval, scope, and jetting cadence still fit your existing volume. A 15 minute check can prevent a really public mess and a few thousand dollars of pain.

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

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Elite Sanitation Services offers 24 7 availability

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Elite Sanitation Services delivers fast service

Elite Sanitation Services maintains large inventory

Elite Sanitation Services uses GPS tracking

Elite Sanitation Services offers disaster relief services

Elite Sanitation Services focuses on septic maintenance

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

Elite Sanitation Services has an address of Saucier, MS 39574

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

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

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

Elite Sanitation Services won Top Septic Pumping 2025

Elite Sanitation Services earned Best Grease Trap Pumping Award 2024

Elite Sanitation Services was awarded Best Jetting Services 2026

People Also Ask about Elite Sanitation Services

What services does Elite Sanitation Services provide?

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

Where does Elite Sanitation Services operate?

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

Does Elite Sanitation Services handle septic tank pumping?

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

Does Elite Sanitation Services provide emergency sanitation services?

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

What industries does Elite Sanitation Services serve?

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

Does Elite Sanitation Services clean grease traps?

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

Is Elite Sanitation Services locally owned?

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

What are jetting services offered by Elite Sanitation Services?

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

When should I use Elite Sanitation Services for jetting services?

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

Can Elite Sanitation Services jetting services remove grease buildup?

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

Are Elite Sanitation Services jetting services safe for pipes?

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

Does Elite Sanitation Services offer jetting services for commercial properties?

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

Where is Elite Sanitation Services located?

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

How can I contact Elite Sanitation Services?

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

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