

**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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If you prepare for a living, you already know that kitchen rhythm depends on upstream choices nobody at the table ever sees. Grease management sits right on that list. A trap is not glamorous, but when it backs up on a Saturday double, there is nothing abstract about it. You can hear the flooring sink burbling, smell the sour FOG - fats, oils, and grease - and view prep grind to a stop while tickets keep printing. The very best operators I know treat their grease trap as part of the line, not a forgotten box in the basement or parking lot. That state of mind changes whatever, from how you plan inspections to how you arrange pump-outs and file every step for the health department.

I have actually walked into concealed pits that had actually not been opened in 8 months, seen leading baffles missing, and enjoyed a rag-tied dipstick masquerading as a measurement tool. I have likewise worked with teams that could recite their last 3 manifests from memory. The distinction frequently comes down to a simple service technique and a relationship with a dependable grease trap company that stands behind its work.

## How grease traps really deal with a hectic line

Most commercial traps do one job. They slow the wastewater long enough for FOG to separate and drift, while solids drop to the bottom. Baffles force a longer course so heavier particles settle out and grease remains at the top. Traps are sized by circulation rate and retention time. If you push too much water too quickly, you blow right through the retention window and carry grease into the sewage system. If you starve the trap, you run the risk of solids developing and plugging internal passages. For under-sink units, that balance happens within a little stainless or polymer box. For in-ground interceptors, you are speaking about hundreds to thousands of gallons of working volume with manhole access.



The trap does not remove grease. It holds it until you eliminate it. That easy reality is why your maintenance cadence matters more than the sticker on the lid.

## The rule that conserves kitchens: 25 percent by volume

There is a reason inspectors carry a sludge judge or a significant rod. When the combined thickness of floating grease and settled solids reaches approximately 25 percent of the trap's volume, the device stops working as developed. The specific math can differ by jurisdiction, but the physics do not. At that point, the efficient retention time drops, and grease sneaks past the outlet. You might see slow drains, smell, fruit flies, and that thin rainbow sheen on the outflow. More dangerously, you might not see anything up until a rain occasion overwhelms the sewer, mixes with your discharge, and leaves you with a community costs you never ever budgeted for.

In practice, I suggest determining at least every four weeks on a new system until you understand your kitchen's FOG profile. Bakers, fry-heavy menus, and scratch cooking areas that render their own fats produce different loads than salad-forward ideas or commissaries with dish machines that pre-rinse strongly. The cadence you settle into must reflect what your eyes and measurements found, not what an old billing said last year.

## Daily routines that keep traps honest

Good grease management starts above the flooring. I have actually watched meal crews set the tone in the first hour after lunch, scraping plates into a lined bin rather of the sink. I have seen a sauté cook shut down a fryer throughout a lull, not out of thrift, however to keep oil from thinning and bleeding into his waste stream. Those micro-choices build up. A trap that fills to 25 percent in 8 weeks can slip to six if you get sloppy, or stretch to 10 if the team treats FOG like an expense center.

Small habits matter. Install sink strainers and empty them typically. Label the can for yellow grease and train everybody to go for it. Do not depend on enzyme or germs ingredients unless your regional code permits them and your service provider signs off. Some jurisdictions treat ingredients like a crutch that creates downstream clogs. Nothing replaces physical removal.

# Inspections that are fast, consistent, and recorded

When I speak with a brand-new operator, we begin with a basic cadence. Weekly visual look for under-sink units, biweekly lid lifts for outside interceptors, and recorded measurements a minimum of monthly until the trendline is clear. If the trap remains in a hard-to-reach place, we build the routine anyway. This is not busywork. The act of opening a cover and smelling the contents informs you things your POS will not. Sour egg notes recommend septic activity. A thick crust with tough edges can suggest emulsified fats cooled fast and need agitation at service time.

Here is a lean list I give to cooking area supervisors learning the routine.



- Verify fluid levels are below the outlet weir and keep in mind any rising after sink dumps.
- Measure grease cap and sludge layer depth with a marked rod or core sampler.
- Inspect baffles, gaskets, and inlet for damage or missing out on hardware.
- Record measurements, date, time, personnel initials, and any odors or unusual color.
- Snap an image, especially before and after set up service.

Five minutes and a notebook will conserve you from most surprises. Staff grow to rely on the process when they see a slow trend before it becomes a crisis.



## **Pump-outs, skimming, and what "clean" ought to mean**

There is a world of distinction between skimming and a complete grease trap cleaning. Skimming removes the floating grease cap, which can buy time if a full service is due in a week and you have a vacation weekend ahead. It does not reset the trap. A proper pump-out pulls all contents, including settled solids, and then scrapes or pressure washes interior walls and baffles to break out adhered FOG. Some traps have corners that build up material that never displays in a quick dip. If your supplier is in and out in 8 minutes on a 1,000-gallon interceptor, they probably did not do you any favors.

I request before-and-after photos from every grease trap service, plus a manifest showing volume and location. Numerous towns require manifests, and the file secures you if the hauler discards unlawfully. Expect to see the transporter's authorization number and the getting center listed. This is where a trustworthy grease trap company makes its keep. They understand the guidelines, carry the right insurance coverage, and show up with equipment that fits your gain access to points without wrecking your lot.

## **Sizing schedules to real-world kitchens**

Over the years, I have arrived at common ranges that hold up across markets. Under-sink traps for single lines running lunch and dinner can go 4 to 8 weeks between full cleanings, presuming great plate scraping and personnel training. In-ground interceptors at 750 to 1,500 gallons frequently sit in the 6 to 12 week range. High-volume fry programs or 24-hour operations press the brief end. Hotel banquet kitchens or arena concessions in some cases require a hybrid plan, with area skimming between complete pump-outs.

Weather contributes too. In cold months, fats harden faster. In hot months, odors magnify and can draw pests. If your dining establishment runs seasonal menus, pay attention to how that shifts your FOG load. A switch to braised meats and gravy in winter season may press an extra week off your schedule, while summer season service with lighter sauces often relieves the trap's burden.

## **What I get out of a professional provider**



Partnering with the ideal team changes the formula. You are purchasing more than a pump truck. You are buying clear communication, documentation you can hand to an inspector, and enough attention to catch issues before they grow teeth. Here is a brief set of concerns I bring to any very first meeting with a new grease trap company.

- What is your standard scope for grease trap cleaning, consisting of scraping and baffle inspection?
- Can you offer manifests with getting center information and picture documentation?
- How do you manage emergency situation calls, after-hours gain access to, and lockbox keys?
- Are your professionals trained on restricted area and do you carry spill insurance?
- Do you track service intervals and alert us when our next cleaning is due?

You will find out a lot from how they respond to. If every action is an unclear guarantee, keep looking. If they discuss local code, can discuss the 25 percent rule without hedging, and ask about your menu mix before quoting a frequency, you are on a better path.

## **The math behind a good service plan**

Let's take a mid-size casual idea with a 1,000-gallon in-ground interceptor, a two-bay sink, and a dish machine with a pre-rinse sprayer. Typical ticket counts struck 500 covers on weekends, 250 on weekdays. Early measurements show a 2-inch grease cap building per month, with 1.5 inches of sludge. Over three months, you are at approximately 10 percent grease, 7 percent sludge, depending upon trap dimensions. You are trending toward the 25 percent limit at about four to five months. That recommends a 12 to 14 week complete pump-out, with a fast check at week eight. If you include a fried chicken unique that runs three nights a week, you may adjust down to 10 weeks during that promo. That is the kind of nimble planning that pays off.

One note on circulation: meal devices can blow out traps if personnel run long cycles with lids off and pre-rinse heavy. Those machines release hot, often with surfactants that keep grease in suspension longer. If you see a thinner cap and more sheen at the outlet, talk to your supplier about baffle adjustments or a solids interceptor upstream of the primary trap.

## **Inside the service day**

On a clean-out day, I desire the path clear, covers accessible, and the cooking area knowledgeable about the window. Great haulers phase cones, set absorbent pads, and work clean. They will vacuum contents leading to bottom, break the crust, and utilize a scraper or low-pressure rinse to get rid of adherent grease. For in-ground units, they must examine inlet and outlet T's or baffles, replace any missing gaskets, and confirm that the outlet is open and flowing. A respectable grease trap service will not dispose rinse water filled with grease into your landscaping. They will capture wash water and account for it in the manifest.

When they complete, we look together. If I see thick lines of stuck grease above the old waterline or solid mats still holding on to baffles, I ask to finish the job. This is not being hard. It safeguards your pipelines, your compliance record, and their reputation.

## **Documentation that withstands inspectors and landlords**

Keep a binder or a shared digital folder with every invoice, manifest, and measurement log. I choose a simple page for each month with dates, staff initials, grease cap thickness, sludge depth, odor notes, and any corrective actions. Include photos when you can. In a surprise examination, you can reveal a living record, not a guess. If

you rent, lots of landlords need proof of maintenance. That folder calms those conversations and speeds up lease renewals.

If your city issues FOG allows, understand the renewal date and conditions. Some need quarterly reports. Others top the time between services at 90 days despite measurements. A good supplier will know regional rules, but you bring the liability. Develop pointers into your calendar.

## **Price is not just about the pump**

Hauling charges vary by volume, frequency, and range to the disposal center. Anticipate greater rates in markets where disposal sites are limited. If a quote looks low, ask what is included. Some companies price a skim and a basic pump, then charge add-ons for scraping, after-hours access, and manifests. Others bundle everything in a flat rate that looks higher, however saves money when you need an emergency situation call at 2 a.m. Remember that a missed out on week of service that results in a backup can cost you more in labor, downtime, and sanitation than a year of scheduled cleanings.

I often see operators press frequency to save a couple of hundred dollars per quarter, only to pay thousands when grease pushes downstream and obstructs a shared line. If you ever split a lateral with a next-door neighbor, coordinate cleaning schedules. Shared lines are a timeless source of finger-pointing when something goes wrong.

## **Edge cases the handbooks hardly ever cover**

I have fulfilled [Jetting Services](#) traps built into odd corners of century-old structures, with gain access to under a detachable bar section and 7 feet of crawlspace. These require portable vac systems or staged pumping. Build extra time and cost into those cleanings, and do not let anyone wedge a lid halfway open to conserve a minute. Security initially. Restricted space rules exist for a reason.

Outdoor interceptors under drive lanes need traffic-rated lids. If a delivery van fractures a lid, repair it immediately. An open or damaged lid is a safety hazard and an invite for surface water to flood the trap. Heavy rain events can disturb trap function by diluting and cooling the contents quick. If you operate in a flood-prone zone, check traps after storms.

Grease additives can be another edge case. Enzymes and bacteria products often assist keep lines clear between the sink and the trap, however they do not lower the need for pumping. In some cities, they are restricted. If you utilize them, track results. If you see grease traveling past the trap or an odd foam layer, stop and reassess.

## **Building kitchen area culture around FOG**

The most efficient programs I have actually seen reward FOG like stock. Chefs speak about yield when trimming brisket and about the cost of losing fryer oil to careless filtering. The same lens uses to grease trap efficiency. Brief training hits throughout pre-shift can enhance the how and the why. Program an image of a healthy trap next to one with a 4-inch cap. Describe that fewer pump-outs originate from much better plate scraping and wise fryer care. Connect a little performance reward to maintenance metrics if your culture supports it.

When personnel turn, retrain. Back-of-house turnover is real. A new dishwasher may have never seen a strainer basket. Five minutes of coaching on the first day prevents months of pain.

## **Remote sensors, when they help and when they do not**

Some operators install level sensors or FOG monitors that ping a control panel when the grease cap or sludge reaches a set point. In multi-unit groups, this can be a gift. You get data throughout locations, spot outliers, and plan paths. Sensing units work best in stable, in-ground interceptors. They struggle in little under-sink boxes where turbulence and temperature shifts can spoof readings. If you add tech, keep manual checks in your regimen until you trust the pattern. No sensing unit changes a trained eye and a hand on the rod.

## **Preparing for the day something goes wrong**

Even fantastic programs hit snags. A pump dies on a holiday. A gasket tears and a cover will not seal. A fryer dumps by accident and overwhelms the trap. Plan now. Keep a spill set on site with absorbents, nitrile gloves, and care tape. Post your provider's emergency number and your account details near the service area. Train one manager per shift to license an after-hours grease trap cleaning if required. When you do call, be clear about gain access to guidelines, lockbox codes, and any security alarms that will journey when a cover opens.

After an occurrence, document what occurred, why, what you did, and what you will alter. Inspectors value transparency and corrective action plans. So do property managers and franchise auditors.

## **A quick story from the field**

A community restaurant I worked with ran a compact 750-gallon interceptor behind the structure, fed by two lines and a meal device. For years, they cleaned it every 16 weeks since that is what the old GM had actually constantly done. We started determining. In the winter, they were fine at 14 to 16 weeks. In spring and summertime, with a pleased hour that leaned on fried snacks and a busy patio area, they reached 25 percent around week 10. They had three little backups the previous summer, each during storms. We transferred to a 10-week schedule April through September, 14 weeks October through March. We included sink strainers, trained on scraping, and fixed a torn gasket the hauler had actually disregarded. Backups stopped. The annual boost for additional cleanings had to do with what one backup had actually cost in labor and lost covers. No heroics, just much better info and a company who did the work totally and logged it well.

## **Bringing it all together**

A grease trap is a holding tank in service of your operation. Treat it like a piece of important equipment. Construct a measurement habit, pick a provider who files and cleans completely, and match your schedule to your actual FOG profile. Keep your group engaged with basic routines that minimize grease at the source. When you need help, call a grease trap company that answers the phone, shows up with the right tools, and comprehends your cooking area's truth at 5 p.m. On a Friday.

There is no single calendar that fits every restaurant. The ideal plan begins with a cover raised, a rod dipped, and a conversation that connects what you prepare to what your trap sees. From inspections to pump-outs, the techniques that stick are the ones you can maintain on your busiest days. If you keep that standard, your grease trap service becomes simply another smooth part of the line, and your visitors never need to consider it.



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?**

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

## **Where does Elite Sanitation Services operate?**

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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?**

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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?**

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

## **What industries does Elite Sanitation Services serve?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?**

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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?

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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 shopping at [Gulfport Premium Outlets](#) near Saucier property managers and event teams frequently coordinate Septic Pumping Grease Trap Pumping Jetting Services for retail maintenance seasonal traffic and outdoor functions.