

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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Saucier, MS 39574

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A packed breakfast shift can turn awful in minutes when the dishwashing machine supports and foul water creeps throughout the floor. 9 times out of ten, the perpetrator is an ignored grease trap. I have actually seen brand-new supervisors learn this lesson the hard way, mopping in between orders while a plumbing professional hurries to the site. The repair is simple in concept, however it demands discipline. Grease management is not attractive, yet it is one of the most reliable ways to protect margins, avoid fines, and keep a kitchen humming when tickets stack up.

This guide breaks down how grease traps work, how often they need service, what a professional cleaning ought to consist of, how to choose a trusted grease trap company, and the little everyday practices that keep huge problems off your shift log.

What a grease trap really does

Every kitchen puts fats, oils, and grease into wastewater. Even with scrapers, sink strainers, and staff who know much better, some volume slips down the drain. The grease trap, often called a grease interceptor, beings in that path and separates the floaters from the flow.

Inside a normal system, water from sinks and dishwashers gets in through an inlet, slows down in a chamber, and cools a little. Since fats and oils are less dense than water, they increase. Heavier food particles settle to the bottom as brown sludge. A baffle forces water to change direction, which improves separation. Cleaner water exits through an outlet tee to the drain. The captured grease, called FOG in inspector shorthand, stays behind until a set up pump out.

There are 2 typical households. Under-sink traps are compact, often between 10 and 50 gallons, located near the preparation or meal location. They fill quickly in hectic kitchens and need frequent service. Outside interceptors are larger concrete or fiberglass tanks, anywhere from a couple of hundred to several thousand gallons, often buried near the structure. They hold more, which stretches the service interval, but they feature access, safety, and permitting factors to consider that under-sink units do not.

An effectively sized and set up system includes a circulation control device to prevent surges, properly sized tees to lessen turbulence, and safe and secure, accessible lids. Shortcuts undermine the entire concept. I have actually seen traps without circulation controls that churn like a blender throughout peak meal runs. That churn presses grease downstream and defeats the separation process.

Why regular cleaning is non-negotiable

Health, safety, and regulatory compliance all fulfill at the trap. When a system surpasses capability, grease follows the water and coats downstream piping. The very first sign is normally a slow drain throughout rush. Next comes odor that does not disappear with bleach, then the surprise of a surcharge from your utility for high FOG discharge. In some towns, repeat offenses carry fines that harm more than a membership to a dependable grease trap service ever will.

Odors are more than an annoyance. They indicate anaerobic breakdown and the potential formation of hydrogen sulfide, which can wear away metals and develop a safety risk in enclosed areas. Standing, oily water also draws in pests and reduces the life of flooring and grout. Your hood and fire suppression system will not care that the issue began in a trap. Grease is fuel. Keeping it consisted of becomes part of a wider fire danger strategy.

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

How typically must you arrange cleaning

Every facility is various, so blanket guidelines fizzle. A useful benchmark is the 25 percent rule utilized by many inspectors. When the combined thickness of drifting grease and settled solids reaches one quarter of the trap's liquid depth, efficiency drops quickly. At that point, schedule a cleaning.

In practice, frequency depends on menu, volume, and habits. A fast-casual hamburger idea with 80 seats that runs seven days will often require an under-sink trap serviced every 2 to 4 weeks. A sushi bar with careful prep and very little frying may extend to 6 to 8 weeks. Outside interceptors serving a hotel or food hall typically land in between 1 and 3 months. Catering services with seasonal spikes in some cases change schedules when wedding events strike. The only truthful response is to monitor and adjust.

Start with a brief 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 2 weeks, press it to 3, then four, and stop when you approach that limit. If you include a fryer bank or open for weekend breakfast, tighten the interval for a number of cycles and see how the numbers move.

Avoid incorrect confidence. Enzyme products that appear to "digest" grease can emulsify fats briefly, sending them farther downstream where they cool and resolidify. The trap may look cleaner, but your personal line or the municipal primary could pay the price.

What a professional grease trap cleaning ought to include

Not all service is produced equivalent. A correct job is more than a quick skim of the leading layer. In an extensive check out, the crew will get here with a vacuum truck or portable system suitable for the trap's location. They will remove the lids with care to prevent harmful gaskets or stripping bolts. Before pumping, they might determine thickness with a slotted stick or electronic probe to record conditions.

Pumping needs to be total. That suggests floating grease, settled solids, and the watery middle layer are all evacuated. In a heavy kitchen, the settled layer can rival the grease cap and will not budge without agitation. The specialist ought to scrape interior walls and baffles to eliminate sticky residue, then rinse with water to carry loosened material into the vacuum tube. If the system connects to a long lateral that is vulnerable to accumulation, an excellent crew will provide to hydro jet the linking line to prevent tightness just outside the trap.



While the system is open, a short evaluation pays off. Search for split baffles, missing out on or brief outlet tees, jeopardized gaskets, loose bolts, and deterioration. I have seen outlet tees fall off into the tank, which allows grease to bypass separation completely. If the trap is inside, look for [Grease Trap Pumping](#) weeping around seams and lids. Outdoors, ensure surrounding soil is graded so stormwater does not clean into the tank.

Before covers go back on, the professional fills up the trap with clean water to the appropriate operating level. This primes the separation procedure and prevents odors that can develop when an empty trap sits idle.

Documentation must follow. Anticipate a manifest that lists volume eliminated, disposal website, 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 multiple years. Photos of before and after conditions help you show compliance throughout inspections.

The everyday and weekly practices that make a difference

You can not contract out every piece of grease control. The very best kitchens combine a trusted grease trap service with little regimens that decrease load. Below is a short list any supervisor can execute without blowing up 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 meal pit make this simpler than lecturing staff.

- Empty, clean, and re-seat sink strainers and floor drain baskets before each service block. A complete strainer is theater, not filtration.
- Train meal and prep personnel to use warm, not boiling, water. Exceptionally hot water can temporarily melt fats and press them past the separation point, then they strengthen in the line.
- Keep a basic log at the dish station. A fast initial every day for "strainers inspected" and "waste oil bin closed" develops accountability without micromanaging.
- Store waste oil in a lidded, labeled container far from traffic. Spills around the bin frequently find the closest trench drain, which beats the whole system.

These small actions lower the quantity of FOG your trap requires to deal with and often purchase you an extra week or more between services without risk.

Choosing the best grease trap company

A trustworthy partner matters. Prices differ, however the genuine difference appears on a rainy Friday when your phone rings at 7 p.m. A credible supplier is easy to reach, follows the rules, and keeps your location out of trouble. When you assess options, focus on the essentials below.

- Licensing, insurance coverage, and disposal credentials. Ask where they take the waste and request a sample manifest. If they are reluctant, move on.
- Proof of training and safety treatments. Professionals need to understand restricted space risks, lockout needs for meal pumps, and how to deal with hydrogen sulfide exposure.
- Equipment matched to your site. Tight indoor traps require portable vacuums with odor control, not a jury-rigged store vac. Outside interceptors need a truck with adequate hose and suction.
- Documentation and suggestions. Search for providers that supply digital service reports with images, track the 25 percent rule, and send schedule triggers before you are overdue.
- Responsiveness and after-hours ability. Emergency situations do not wait on company hours. Ask how they manage nights, weekends, and holidays, and what the premium is.

Anyone can quote a low rate by skimming or cutting corners on disposal. That deal vaporizes when an utility fine or a backflow hits. The best company treats your trap like important infrastructure, not a quick stop.

What it costs and how to budget

Costs track with access, size, and frequency. For a little under-sink trap, expect a grease trap cleaning fee in the variety of 100 to 250 dollars per check out in lots of markets. Outdoor interceptors normally run 300 to 800 dollars, though large tanks or tough access can press into four figures. After-hours or emergency situation calls typically include 25 to 50 percent. Hydro jetting the lateral, if required, adds another 150 to 400 dollars depending upon length and complexity.

Contracts can save money if they ensure frequency and scope. A quarterly strategy that includes assessment pictures and line jetting once annually often pencils out when compared to erratic, last-minute calls. Align service dates with predictable peaks. If your patio opens in April, schedule an additional pump out late March, not after the first warm Saturday wrecks your drains.



Avoid incorrect economies. Skipping one service to conserve 400 dollars looks clever up until a Saturday backup forces you to comp 75 meals and pay overtime while a crew vacuums at midnight. The softer costs, like bad evaluations and stressed out staff, rarely program on a spreadsheet however feel genuine in a tight labor market.

Staying certified without losing sleep

Regulations vary by city and county, but inspectors normally want 2 things. Keep discharge below FOG limitations, and keep records that prove you attempt. Post your maintenance schedule where personnel can discover it. Keep copies of manifests for a minimum of 3 years, longer if your town says so. Some locations require that a certified grease trap company haul and get rid of waste at authorized centers. Others define an optimum period between services no matter load. Know your regional guidelines. Providers who operate in your area daily can typically brief you in ten minutes.

Sampling ports assist, especially on outdoor interceptors. They enable inspectors to test effluent without opening the primary tank. If your system does not have one, think about adding it during a remodelling. Some energies charge additional charges based on FOG concentration or biochemical oxygen demand. Good records will help you dispute outliers.

Train staff on what not to pour down drains. Gray locations turn up. Stock pots with abundant remoulade are not soup when it pertains to FOG. Cooling and skimming into solid waste before cleaning settles. So does a clear policy on cleaning down fryers before washdown, not throughout it.

Troubleshooting typical problems

Odors that remain around the meal area often indicate a dry trap or a poor lid seal. After a pump out, guarantee the technician refills the unit. If smells continue, check gaskets, bolts, and any hairline cracks. A little bead of gas-tight sealant can make a huge difference on older metal lids.



Slow drains after service recommend one of two things. Either the outlet tee is misaligned or missing out on, or the connecting line needs hydro jetting. I have also seen circulation restrictor orifices block with rice or vegetable matter, which starves the trap and supports sinks. A skilled professional will pull and clear the orifice plate. Do not increase the size of the hole to "fix" the issue. That change increases speed, reduces separation, and sends grease downstream.

Recurring alarms in kept track of systems can originate from overuse of warm water to go after grease, enzyme usage that emulsifies, or simply an undersized trap for the present menu. If you included fryers, think about an additional solids interceptor upstream and a tighter schedule. In winter season, grease can harden quickly in outdoor lines. Insulating exposed sections, running a short warm water flush before opening, and making sure doors near meal locations close well can help.

Dishwashers are worthy of attention. High temp machines can increase flow and temperature level, which might interrupt separation in a little under-sink unit. If area enables, some cooking areas path dishwasher discharge through a devoted solids interceptor or into a slightly larger trap to handle surges.

The fact about ingredients and enzymes

There is a market for biological and chemical additives that assure to minimize pumping requirements. In specific controlled cases, bioaugmentation can help handle smell and enhance breakdown of recurring organics on walls. The key word is recurring. Ingredients are not an alternative to physical removal of FOG and solids. Municipalities often restrict or prohibit products that emulsify grease due to the fact that they press the problem into public lines. Before you trial anything, check local rules and collaborate with your supplier. If you choose to use an additive, treat it like a deodorizer with side advantages, not a service replacement.

Safety matters more than speed

Small under-sink traps lull people into casual routines. Nevertheless, moving covers, scraping interiors, and rinsing with warm water create burn and cut threats. Use gloves, eye security, 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 much more time than reseating a panel twice.



Outdoor interceptors raise the stakes. Large tanks can include harmful gases and low oxygen levels. Entry into a tank is a confined area job that requires training, tracking, and rescue planning. Do not let anybody climb into a tank to retrieve a dropped tool or rearrange a tee. A credible grease trap service will deal with interior deal with proper devices and permits.

Vehicles and hoses near packing docks can produce trip risks and block fire lanes. A good team will cone off the location, run tubes safely, and coordinate timing with your deliveries. If you have a valet or a line of guests nearby, think about morning or late night service to avoid conflicts.

Design tweaks and clever upgrades

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

Specify accessible lids that can be eliminated without moving devices. On outside systems, prepare for truck access within hose range. Long runs around corners cost time and increase odor risk. Add a tasting port and a seclusion valve if your code permits. These bits do not add much to the expense but repay during examinations and any future troubleshooting.

Monitors that track grease depth can assist in high volume, multi-tenant residential or commercial properties. Cellular or Wi-Fi sensing units signal you when levels approach the service threshold. The hardware has actually improved recently, with much better battery life and less incorrect positives. They will not change a skilled tech's eye, but they can prevent a missed out on cycle when a manager goes on leave.

A short case study from a hectic fry kitchen

A fried chicken concept I dealt with opened a 2nd location in a college town. Exact same menu, similar seating, however they cut the grease trap service from every three weeks to every six because the new shop had a slightly bigger under-sink unit. Within 2 months, the meal area smelled like a dumpster on damp days and the flooring drains pipes 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 preparation load, so more batter and crumbs reached the trap. The service was easy. They installed a compact solids interceptor upstream and returned to a three week schedule. Odors vanished, drains pipes cooled down, and they in fact conserved cash by avoiding two emergency employs the next quarter.

Bringing it all together on a hectic schedule

Grease control rewards regular. Specify a service interval that keeps you below the 25 percent threshold. Set that with easy staff routines, a log, and a partner you can reach when it matters. Treat paperwork like clean walkthroughs, not documents. When you check out suppliers, concentrate on security, disposal openness, and proof that they will be there on hard nights, not just sluggish Tuesdays.

A kitchen area that prepares for grease runs smoother. Visitors never ever think about your trap, and that is the point. With the right grease trap service in location, you will spend less time reacting and more time serving. If you have actually not taken a look at your schedule or manifests in a while, pull the last 3 and make 2 calls. First, ask your team what they see and smell throughout peak dish runs. Second, talk to your grease trap company about whether the period, scope, and jetting cadence still fit your current volume. A 15 minute check can prevent an extremely public mess and a couple of 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

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Elite Sanitation Services offers 24 7 availability

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Elite Sanitation Services delivers fast service

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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

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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 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 Septic Pumping Grease Trap Pumping Jetting Services to keep nearby sites clean ready and convenient.