

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

Business Hours

- Monday through Sunday: Open 24 hours

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Most guests will never consider the line buried outside the building or the steel box under the dish station. They notice warmers, smooth service, and a clean bathroom. If any of those parts slow down, the dinner rush can collapse within minutes. That is why an excellent grease trap company seems like part of your kitchen team. The techs might show up before dawn or after close, move like stagehands, and leave no trace except a signed manifest and a system that behaves.

Grease management is not attractive, but it is definitive. Do it right, and you avoid fines, backups, and surprise closures. Do it wrong, and the first sign may be the smell that covers the hostess stand or a flooring drain geyser at 7:15 p.m. When I talk with operators who have stable compliance records, they treat grease the way they treat food security: a routine, not a reaction.

What a trap really does, and what regulators care about

Every commercial kitchen produces FOG - fats, oils, and grease - together with food solids and warm water. Left unattended, that mix cools and congeals inside pipes, which narrows flow and creates blockages. An appropriately sized trap or interceptor slows the wastewater so FOG can float and food solids can settle. Cleaner water exits to the sewer while the trap holds the rest up until a set up pump out.

Inspection agencies are not trying to make life hard. They track FOG due to the fact that the public sewage system is a shared resource. Obstructions send out sewage into streets and basements, and the clean-up costs are not small. Most cities use a typical efficiency rule called the 25 percent limit. If the combined grease and solids inside your trap go beyond 25 percent of its depth, the trap is considered out of compliance, even if flow still looks regular at your sink. That single line in a regulation drives almost every service schedule a grease trap company proposes.

Two points are worth linking. First, compliance is measured at the trap, not just at the manhole by the curb. Second, numerous inspectors will ask for service records throughout a spot check. A cool binder or a digital portal with manifests and pictures can make an assessment last five minutes instead of fifty.

Traps, interceptors, and the parts that matter

There are 2 typical systems. A little in-kitchen trap sits under or near the sink, often between 20 and 100 gallons. It is compact and simple to install, but it fills rapidly and is easy to overload with warm water. The larger outdoor gravity interceptor, which can range from 500 to 3,000 gallons in most dining establishments, sits underground near the packing dock or parking lot. It offers more retention time and forgiveness when volume spikes, but it requires a vacuum truck and a bit more coordination to service.

No matter the size, the parts that determine efficiency are basic and mechanical:

- Baffles that slow circulation and make the grease layer form
- Inlet and outlet tees that set the water level and safeguard downstream piping
- Gaskets and lids that keep air out and smells in
- Sample ports where inspectors can dip and take readings

A grease trap service routine that neglects baffles or broken tees will provide you a cleaned up box with concealed problems. I have actually pulled tees that were held together by biofilm and luck. Change those parts throughout set up goes to, not after a backup.

A morning on the truck, and the details that keep a kitchen area moving

A common call starts early to prevent disrupting prep. The truck pulls in before personnel arrive, and the tech walks the website. If it is an indoor trap, we set flooring defense and eliminate covers with care. If it is an outdoor interceptor, we utilize a lid lifter, set cones for security, and check for gas accumulation before opening. The vacuum tube does the heavy lifting, but the real work is slower: scraping the sidewalls, evacuating the bottom solids, and rinsing without pushing grease downstream.

On one job, a restaurant with a 1,250 gallon interceptor near the street, I noticed a small offset fracture in the outlet tee while scraping. The water level looked fine, and flow was good. We replaced the tee for barely more than the labor it would have taken on an emergency call, then jetted the outlet line for 25 feet. The manager later on told me they used to get a random sewage system smell throughout brunch as soon as a month. That odor disappeared after the tee fix. Quick swaps like that come from looking with objective, not just pumping to the billing minimum.

Before we close a cover, we determine and record three numbers: the leading grease layer, the settled solids layer, and the overall depth of the trap. Those numbers tell you if the schedule is best or drifting. If we see 27 percent on a 90 day cycle, we will suggest a 60 day cycle or a menu tweak. If we see 10 percent at 60 days, we will suggest pushing to 90. This is where an excellent grease trap company conserves cash without testing your luck.

The compliance web, simplified

Multiple agencies touch FOG. At the top, the EPA delegates industrial pretreatment to towns. The city or wastewater district writes a regional regulation that sets the 25 percent guideline, tasting treatments, and recordkeeping. Your health department may likewise note grease control throughout a regular health

examination. On the transporting side, the transporter needs a waste hauler permit and a disposal site that issues a weight ticket.

A complete paper trail looks like this:

- A service manifest with date, location, gallons removed, and signatures
- Photo evidence of the condition before and after, when practical
- A disposal receipt that reveals the waste reached an approved facility
- Notes on repairs, jetting, or overflowing conditions

Many dining establishments lose points not because their system failed, but because a binder went missing. I advise managers to keep a paper copy log in the kitchen workplace and a digital copy in a cloud folder. Lots of grease trap service providers now include an online portal with PDF manifests and photos. That is not a high-end, it is cheap insurance against a rushed inspection.



Building a service cadence that fits your kitchen

There is no single right frequency. The schedule that works for a donut shop may choke a steakhouse. The 5 levers that matter the majority of are menu, volume, water temperature level, staff behavior, and ambient conditions. Fryers and grill-heavy menus send more FOG to the trap than a salad bar. A meal machine that releases at 160 degrees can melt grease enough time for it to race past a little trap, then cool and set in downstream lines. A winter cold wave can thicken grease in the parking area pipeline and surprise everybody with a sudden slow drain on Saturday.

You can turn this art into numbers. Start with the interceptor capability and the 25 percent rule. A 1,000 gallon interceptor with a typical sample might have about 40 inches of depth. Twenty five percent is 10 inches of combined grease and solids. If you track development at 1 inch each week, you will hit 25 percent around week 10, so a 60 to 75 day service window integrates in a cushion. If you see 0.5 inches weekly on logs, you may extend to a 90 day schedule. If you leap from 5 percent to 22 percent after a menu change, do not wait to adjust.

A real-world example assists. A hotel kitchen I dealt with ran a 750 gallon interceptor at 60 day periods. Their taped layers averaged 18 percent. After they included a second fryer for a busy wedding event season, the next measurement came in at 27 percent at day 60. We moved to 45 days for the summertime. When events tapered, we returned to 60. The schedule followed business, not the other method around.

A quick everyday check that avoids huge headaches

- Peek at the flooring sinks and trench drains for sluggish edges or bubbles during rinse
- Step near the indoor trap lids and sniff for sulfur or rotten egg odor
- Check the strainer baskets in the pre-rinse and mop sink, then empty and rinse them
- Note any gurgling in toilet fixtures after a huge dish cycle
- Log the meal device rinse temperature level and keep it within spec

Three minutes with that checklist keeps you ahead of many issues. The moment you see a modification in smell or noise, call your provider. Fixing a developing restriction is less expensive than clearing a hard blockage.

Cleaning, pumping, jetting, and what comprehensive service means

Operators typically utilize grease trap cleaning, pumping, and service as if they are the very same thing. They overlap, but the distinctions matter.

Pumping describes eliminating the contents with a vacuum truck. Cleaning suggests more than pumping. It consists of scraping the walls and baffles, evacuating settled solids, and washing the unit to bring back capability. Service goes an action further. It adds assessment of tees and gaskets, small part replacements, and jetting short go to keep lines clear.

Here is the trap numerous fall under. A low-cost pump-out that skims the top and leaves the bottom solids will look fine for a week. Then the solids resuspend and head downstream, or the capacity fills faster and you cross the 25 percent line before your next go to. That is how operators end up with backups two weeks after a "service." Ask your grease trap company to record that they eliminated both the leading grease and bottom solids. If they can not show you a clear water level before closing the lid, they did not complete the job.

Hydrojetting fits. Short runs from an indoor trap to the primary line gain from a periodic scouring, especially if the kitchen uses a trash grinder. Outdoor interceptors typically require jetting at the outlet, considering that minor soap residue and grease can coat the first length of pipe after a cover is opened. Video assessment is not mandatory on every go to, but it settles when you have a repeating sluggish drain without any apparent cause.

Training the kitchen area group to help the system

Traps are not magic boxes. What enters them still matters. The best grease trap service in the world can not keep up if plates get to the sink with a half inch of cold fry oil and a mound of fries. Scrape plates into a solid waste container before cleaning. Usage sink strainers and empty them into the garbage, not the trap. Cool and consolidate fryer oil in a yellow grease container for recycling rather of pouring it down a drain to "wash it away."

Beware of wonder enzymes that declare to eat all the grease. Some biological additives can help break down organics under a narrow set of conditions. Lots of just liquefy grease enough time to move it downstream, where it cools and embeds in a place you do not control. If your city permits specific dosing, follow their guidance and your company's advice. Never use caustic drain openers in a system tied to a trap. They assault gaskets, create harmful fumes, and can drive fines if discovered throughout an inspection.

Small practices pay dividends. Keep the pre-rinse water hot however within the meal maker specification. Too hot and you flush liquefied grease past the baffles. Too cold and you accumulate solids quicker than needed. Validate that mop sinks do not bypass the trap. In older buildings, I have found a mop sink connected straight to the sanitary line. That single pipe can carry adequate food slurry to tip an interceptor out of compliance.

Handling after-hours emergencies without drama

Backups select their moments. The ticket printer never slows, and neither does the wastewater. When the floor drain burps in front of the exposition, you require a partner that answers the phone, asks the best questions, and shows up with the right gear.

An experienced tech will inquire about which drains pipes are slow, whether toilets are affected, and when the last grease trap cleaning occurred. That call determines whether to assault the indoor lines first or open the interceptor. If only the meal area is slow, we separate and jet that run. If bathrooms and numerous floor drains pipes are backing up, the clog is most likely beyond the interceptor, so we start outside. We carry absorbent pads to control spill spread, a wet vac for indoor cleanup, and a strategy to keep critical sinks on limited use while we work.

I recall a Friday service at a sports bar where the main slowed an hour before kickoff. The interceptor was just 18 days past a pump-out, so we focused on the outlet line to the city main. A grease bell had formed 30 feet down the line where a grade modification created a small droop. We cut through it with a 3,000 psi jet and a warthog head, then flushed the line clear. The cooking area ran minimized rinse cycles for the first quarter, and we arranged a follow-up to re-slope the drooping area. Good emergency situation work purchases time, however it should constantly end with a source and a planned fix.

Where the waste goes, and why that matters

"Do you just dispose it?" is a reasonable concern that guests in some cases ask supervisors. The answer needs to be clear. Brown grease from interceptors is transferred to an authorized facility where it is separated. Water heads to a wastewater plant. The FOG layer and solids end up being feedstock for rendering, compost blends, or anaerobic digestion, depending on local markets. In many locations, a portion becomes biodiesel. The specific portions vary since disposal infrastructure is regional. An urban district with multiple renderers will attain higher recycling rates than a rural county with one transfer station and long haul costs.

Yellow grease, which is used fryer oil, is better and much easier to recycle than brown grease. Keep those containers locked and tracked. Grease theft still takes place, and when the yellow oil does not reach your renderer, your invoices and ecological story suffer.

Ask your grease trap company to share their disposal partners and normal destinations. A respectable hauler will send you weight tickets and be transparent about end usages. That openness belongs to compliance and part of your sustainability narrative to personnel and guests.

Cost, agreements, and what you really buy

Pricing differs by region, but you will see a mix of per-gallon rates, flat costs by trap size, and line items for jetting or parts. Be careful of strategies that look too low-cost to cover a full evacuation. A half pump that leaves the bottom layer behind constantly costs more later on. A strong contract ought to mention the scope - complete pump and clean, small scraping, inspection of tees - and consist of disposal manifests. It ought to also define emergency situation response times and after-hours rates.

Look for little value includes that matter. Images before and after show the work and help you train personnel. A portal with historic depth readings lets you argue for a schedule change backed by data. Clear notes about baffle condition or rust prepare your spending plan for replacements instead of surprise expenses. Inexpensive service that hides the reality is not a bargain.

Five scenarios that change your schedule

- New or broadened fryer stations increase FOG load significantly
- Seasonal volume spikes, like summer season patios or holiday banquets, compress capacity
- A shift to takeout-heavy operations brings more sauce and oil residues to the sink
- Cold weather condition thickens grease in outside lines and traps, particularly on over night holds
- Staff turnover often erodes scraping and strainer routines until you retrain

Any one of those can swing a trap from 15 percent to 30 percent between visits. A fast call to your supplier when your organization changes saves you from guessing.

Special cases that call for different tactics

Food trucks and kiosks share 2 restrictions: tiny traps and limited storage. They fill quickly and often move between commissaries. I encourage owners to log service dates on a calendar, not a mileage book. In lots of cities, mobile systems need to dump at approved stations, and the commissary is on the hook for infractions if an occupant's practices foul the shared line. A single day of heavy frying can overflow a 50 gallon under-sink trap. Daily scraping and weekly pump-outs are not overkill in that format.

Mall food courts and multi-tenant complexes introduce shared traps. That implies your compliance is partly tied to your neighbor's practices. Property supervisors should coordinate schedules and standardize practices. A great grease trap company will work with the property supervisor to assign expenses relatively, typically by proportional floor area or determined load if metering exists. When there is a shared trap, demand made a list of manifests and images that reveal the shared condition.

Hotels are special. Banquet spikes can discard a month's worth of load into a trap over a weekend. The option is event-aware scheduling. If a hotel books a 300 person wedding weekend with a heavy hors d'oeuvres menu, we move the service within a week after the occasion, not at the end of the month. Housekeeping and room service can also affect load in older structures where sinks tie into unexpected lines. A walkthrough and map with engineering prevents surprises.

Seasonal dining establishments face the winter season issue in reverse. A beach grill might run 120 covers a day in February and 600 in July. In the spring, we shorten the cycle and check earlier than [Septic Pumping](#) the calendar suggests. In the fall, we press it out and often winterize lines to prevent freeze-thaw damage. In very cold areas, we insulate or heat-trace vulnerable outside lines. Ice in a vented line creates suction problems that seem like an obstruction and are simply physics.

Choosing the right partner for your kitchen

When you vet companies, ask about experience with kitchens like yours. A quick casual principle with a small indoor trap requires a team that will keep service inconspicuous and quick. A multi-unit group with outside interceptors needs constant reporting and predictable scheduling. Verify permits, insurance coverage, and disposal partners. Demand sample manifests and images so you understand what to expect.

Service quality appears in how techs deal with information. Do they determine and tape layers whenever. Do they change worn gaskets proactively. Do they carry common tees and baffles on the truck. Do they leave the website cleaner than they found it. It is not picky to ask. Cooking areas work on requirements. Your grease trap service need to too.

A week in the life that keeps the line moving

On Monday, we struck a coffee shop with a 100 gallon indoor trap. The manager likes us in at 5:30 a.m. We cover the floor, split the cover silently, and pull 35 gallons. The baffle looks clean. We scrape the walls, clean the rim, replace the gasket we noticed starting to flatten, and log 12 percent grease, 8 percent solids. We are out by 6:10. Prep never ever paused.

Wednesday is the steakhouse with the 1,500 gallon interceptor out back. We roll in at 7 a.m. 2 cones near the covers, a quick gas sniff, and we open. It is 22 degrees outside, so we know the top layer will be firm. Pumping takes 20 minutes. The bottom sludge is thicker than last quarter, so we slow down and scrape more. The outlet tee feels loose. We switch it, jet downstream 20 feet, and record 20 percent before, 0 percent after. The chef comes over, we chat about their brand-new bone marrow appetizer, and I recommend moving from 90 days to 75 for winter. He appreciates the mathematics behind it and indications the manifest.

Friday night, a pizza location we do not service employs a panic. Their flooring drain is bubbling into the salad station. We do not point fingers or talk agreements. We appear, ask the quick questions, and find their 750 gallon interceptor at 40 percent. We pump it, clear a heap of cheese and dough from the indoor run, and get them limping by halftime. The owner texts the next early morning asking to establish a routine path. Not due to the fact that we were the least expensive, however since we worked like part of their team.

That rhythm is the backbone. Peaceful, early, thorough service most days. Calm, decisive action on the bad days. Sincere reporting all the time.

The small choices that amount to smooth service

A reputable grease trap company earns trust by removing drama. They change schedules to match your menu, teach personnel basic habits that keep pipes clear, and document work in a way that satisfies inspectors without burning your time. They understand that a clean trap is not the goal - a ready kitchen is. Grease trap cleaning, done as part of a thoughtful program, becomes background music to a smooth shift.

If you are establishing service from scratch, begin with a site walk. Map your lines, locate every trap and sample port, and talk through your busiest durations. Request for a first quarter on a conservative schedule and track layer development with each visit. Evaluation that information and tune the interval. Train brand-new staff on scraping and straining as soon as they discover the meal device. Keep your manifests in two locations, one on paper, one digital. Easy, consistent steps work.

Restaurants sell moments, not minutes. A line that never slows saves more than repair expenses. It saves the guest experience. Which is what the best partner, the one who deals with grease as seriously as you treat mise en location, provides with every quiet visit.

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
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Elite Sanitation Services uses GPS tracking
Elite Sanitation Services offers disaster relief services
Elite Sanitation Services focuses on septic maintenance
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Elite Sanitation Services has a website <https://elitesanitationservices.com/>
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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](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 day at [Airey Lake Recreation Area](#) in the De Soto National Forest many visitors and crews schedule Septic Pumping Grease Trap Pumping Jetting Services and Portable Toilet Rental for campsites gatherings and work zones nearby.