

Business Name: Bucks Sanitary Service

Address: 195 General Ave, Roseburg, OR 97470

Phone: (800) 942-8257

Bucks Sanitary Service

Whether you are having a party, wedding or large event, you're going to need some potties! Bucks Sanitary Service staff will help you plan for the ideal amount of restrooms and accessories for your expected crowd. Lets talk "Potty talk" Give us a call.

[View on Google Maps](#)

195 General Ave, Roseburg, OR 97470

Business Hours

- Monday: 7:00 AM–5:00 PM
- Tuesday: 7:00 AM–5:00 PM
- Wednesday: 7:00 AM–5:00 PM
- Thursday: 7:00 AM–5:00 PM
- Friday: 7:00 AM–5:00 PM
- Saturday: Closed
- Sunday: Closed

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Portable toilets are the unsung heroes of a smooth occasion. People notice when they are missing, dirty, or out of stock, and hardly reconsider when they simply work. That is why the mathematics behind how many units you require and what to equip inside them matters more than the color of your linens or the Instagram wall. I have actually planned whatever from 75-guest garden wedding events to 30,000-person food festivals, and nothing draws lines, problems, and frantic radio chatter like a restroom miscalculation.

This guide offers you a practical framework. Not simply general rules, but the context behind them, the trade-offs, and the small decisions that purchase you a better guest experience. If you currently have a portable toilet supplier you trust, terrific. If not, I will show you how to veterinarian one. In any case, the target is the exact same: brief lines, clean interiors, and no stalls out of order by sundown.

What "individual restroom" means, and what it does not

In the portable restroom world, individuals utilize different terms for what appears like the exact same thing. An individual restroom typically refers to a single portable system with its own door and fixtures. The classic design is a self-contained plastic unit with a toilet, urinal, and a little corner sink or a sanitizer dispenser. It does not need

power or water to work. Multiply that unit by nevertheless numerous you require, and you have a bank of portable toilets.

Then there are restroom trailers, which are not the very same. Trailers have several stalls within one vehicle-like structure, typically with flushing toilets, running water, lighting, climate control, mirrors, and nicer finishes. They require power and in some cases a water source. They shine at weddings, VIP areas, and business hospitality. They also cost more and need more site planning.



Between those, you will find specialty systems. ADA-compliant wheelchair available units with wider doorways and turning radii. High-rise units created for cranes on construction sites. Family units with altering tables. Handwash stations that stand alone. Understanding which mix you require is as crucial as how many of each.

The short version of the math

You can estimate portable restroom rentals with a few inputs: headcount, occasion length, alcohol aspect, and service frequency. The more individuals and the longer they stay, the more capacity you require. Alcohol increases usage. Mid-event maintenance or pump-outs successfully reset capability for a part of your fleet.

Here is the basic mental model I use. One basic portable toilet supports approximately 50 guests for up to 4 hours with light to moderate alcohol. That is not a legal code number, it is an operational planning figure that the better suppliers will nod at. Stretch the occasion to 8 hours, or plan for heavy drinking, and you require to scale up by 25 to 50 percent. Add handwash capability at roughly one double-sided station for each 4 to 6 toilets if you do not have sinks inside the systems. For ADA units, plan at least 5 percent of your overall count or a minimum of one, whichever is greater, unless regional code requests for more. Child changing gain access to, at least one dedicated unit if you are selling many kids' tickets.

If you prefer a small formula, utilize this: base systems equivalent participants times hours divided by 200, then round up, and add 15 to 30 percent if alcohol will flow. That is conservative sufficient to cut lines, and simple sufficient to compute in your head.

A practical walk-through, with real numbers

Take a 200-person wedding at a winery. Event at 4 pm, mixed drink hour at 5, supper at 6, band at 8, everybody passed 11. That is 7 hours for the majority of attendees. Lots of red wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 systems. Include a 30 percent alcohol factor and you are at 9.1, so call it 10 overall individual restrooms. Make one ADA, even if the site states you do not require it, due to the fact that older family members and visitors with strollers will thank you. If your portable toilets have built-in corner sinks, two stand-alone handwash stations may be enough for this size. If not, rent three to keep things moving. Ask the motorist to orient the doors away from the prevailing wind and face them towards a path light. That little design option settles after dark.

Now a one-day food truck festival with 5,000 attendees who turn through in waves. Let's call it 8 hours, 11 am to 7 pm. 5,000 times 8 divided by 200 equals 200 units as a starting point, which frequently makes individuals blink. Before you faint, refine the usage pattern. Are 5,000 individuals on-site simultaneously, or do they reoccur? If peak occupancy is 3,000 and average dwell time is 2 hours, you can prepare more like 3,000 times 2 divided by 200, which is 30 units, and after that change for alcohol and food strength. Beer camping tents and spicy food boost traffic, so bump 30 to 45 to 50 systems, and spread them across the premises. Arrange at least one pump-out mid-day for the busiest banks. In my experience, that service pass deserves about 30 percent additional capability for the day.

A charity 10K and 5K with rolling start times informs a various story. Brief dwell time, strong peaks. If 1,500 runners plus 1,000 spectators arrive at 7 am and the heaviest usage window is 90 minutes before the start, size for the peak, not the total day. The rough ratio for running events is one unit per 75 to 100 participants when everybody reaches when. Go tighter if you have restricted time in between waves. For 1,500, I would put 20 to 25 units near the start, 10 by the surface, and a number of ADA units in each cluster. Put the handwash near the food camping tents, not the corrals, to keep the lines separated.

The two-minute planner's list

- Inputs to gather: expected peak occupancy, event hours, alcohol volume, food strength, and whether on-site service is possible.
- Baseline: one basic system per 50 individuals for as much as 4 hours, or guests times hours divided by 200.
- Adjustments: include 15 to half for alcohol, heat, or limited venue restrooms; include ADA at 5 percent minimum or a minimum of one; schedule mid-event service for long days.
- Hand health: if units do not have sinks, include one double-sided handwash station for each 4 to 6 toilets; include sanitizer dispensers at entries and food lines.
- Placement: several little clusters beat one huge block, orient doors with wind and lighting in mind, and leave 3 to 4 feet in between systems for ease of access and service hoses.

Keep those numbers in your pocket. They are close enough for quotes and early designs, and they track with how an experienced portable toilet supplier will price and plan.



The quiet art of placement

People remember if the restrooms feel like a walking. They also remember if the odor wafts over the bar. A few layout techniques prevent both. Spread systems in numerous banks so the crowd self-distributes. Go for a short walk from the main action, but not on top of the food or kids' locations. If you can, tuck them along a fence or hedgerow with clear signs and lighting. Face doors inward towards a makeshift corridor rather than out to the open field, which offers a little step of personal privacy and cuts wind gusts.

Level ground matters. Systems rest on skids, and if the surface tilts, the doors drag and the hinges suffer. Gravel is great, turf is great if company, mulch can deal with plywood runners. Prevent soft sand or fresh sod. If rain is in the projection, include short-lived matting along the approach. Your crew will likewise need truck gain access to within 20 to 50 feet, depending on pipe length, to deliver and service the systems. Ask about maximum hose pipe reach ahead of time so you do not back yourself into a corner with a picturesque, unreachable spot.

For nighttime events, bring affordable solar or battery floodlights and intend them at the ground in front of the doors, not at eye level. You decrease shadows without blinding your visitors. A number of stake lights to mark the course do more for safety than an overpowered generator tower blasting into the trees.

Accessibility is not optional

ADA-compliant systems do more than inspect a box. They have flat limits, larger entrances, interior hand rails, and enough space to turn a mobility gadget. It is not only wheelchair users who benefit. Moms and dads helping kids, visitors on crutches, and anyone in formalwear browsing fabric and heels will use them. Numerous municipalities require at least one ADA unit for any public occasion with portable toilets, and larger events need

to target 5 to 10 percent of the overall. Spread them among your clusters rather than isolating them in the far corner.

If you anticipate numerous families, order at least one family-friendly restroom with a changing table near the kids' zone. For celebrations, think about using free diapers and wipes sponsored by a brand name. It is a modest expense that purchases a great deal of goodwill.

Servicing during the event

For a short wedding or a 4-hour school carnival, a pre-event clean, correctly stocked, might suffice. As soon as you cross into 6 to 8-hour territory or into participation above a couple of hundred, schedule a service. A pump-out truck can clear tanks, restock paper, and refresh deodorizer in about 2 to 5 minutes per system. It is loud, and it has a smell, but less intrusive than a restroom that runs out of paper at 4 pm. A knowledgeable chauffeur understands how to work a crowd. Ask your company to send the crew during band soundcheck, a speaker session, or when the food suppliers are least knocked. The return on that 45-minute service window is longer lines prevented at the worst time.

If you can not service throughout the event, you compensate with higher initial system counts. Increase the base number by 15 to 25 percent. Then overstock products before gates open. That last piece sounds obvious, yet I have entered freshly delivered units with simply two rolls per stall for a 10-hour day. That is flirting with failure.

What to stock inside, and what to skip

A basic individual restroom features bathroom tissue, a urinal deodorizer, and either a little sink or a hand sanitizer dispenser. Some also include seat covers. You control everything else. More is not constantly much better. Too many little, loose products end up being trash or fall under the tank.

Here is the brief, field-tested list of accessories that pull their weight.



- Toilet paper: plan 2 to 3 rolls per system for every four hours of active usage; double it for heavy alcohol or spicy, salted food menus.
- Hand hygiene: if you have sinks, ensure soap dispensers are complete and add a refill bottle for your service team; if no sinks, add gel dispensers at each unit door plus shared sanitizer stands near food lines.
- Feminine care: stock discreet bins with liners and a small indication indicating complimentary pads and tampons at the attendant table or information booth; avoid loose boxes inside the systems, they end up soaked.
- Lighting: movement clip lights are fantastic for weddings at dusk, but for public events use external location lighting to prevent theft, and keep interiors uncluttered.
- Trash control: one lidded can for each 4 to 6 units outside the cluster, not inside the stalls; line with heavy specialist bags, which handle combined liquids and paper.

Seat covers divide opinions. Individuals like seeing them, however they jam dispensers and become confetti in windy conditions. If you include them, use industrial dispensers with excellent tension and check them midway through the occasion. Air fresheners earn their keep if you keep to gel pods or hanging blocks. Aerosols trigger more damage than excellent in tight spaces.

If you have trailer restrooms, include paper towels and a mirror clean protocol. Appoint a staffer with a cleansing caddy every hour or 2. A quick mirror and counter clean resets the experience.

Deciding in between basic systems and a trailer

For lots of events, the ideal answer is a mix. Requirement portable toilets near the action for capacity and a little trailer for VIP or bridal celebration access. If your crowd is more than 400 people and the occasion extends

beyond 6 hours, a trailer begins to make sense simply on user experience. If you do not have power, you will require a generator or a strong 20-amp circuit. Water can come from an on-board tank, but validate the trailer size and water requires with your service provider. Set the trailer on level ground and mind the method, particularly if guests wear heels.

I like to ask 2 concerns. Initially, will this restroom experience materially change your guests' memory of the occasion? For a gala, probably yes. For a BBQ competition, probably not. Second, is your spending plan better spent on a little trailer plus less standard units, or on more standard systems and much better maintenance? For a craft beer festival, I have seen the second choice yield much better results.

Working with a portable toilet supplier

A strong portable toilet supplier fixes problems you did not understand you had. They inquire about your site map, talk through service windows, alert you about soft ground, and get here with clean, more recent units. They likewise answer the phone on a Saturday afternoon. If you are gathering quotes, ask each company about typical fleet age, repair procedures, and emergency situation action times. Request for recommendations from events of your size. Then read the agreement two times, especially the sections on shipment windows, off-hours costs, and damage waivers.

Transparent prices beats a low teaser rate with a lots additional charges. Anticipate a line product for delivery and pickup, system rental per day or per weekend, handwash station rental, and service calls. Trailer restrooms add generator and water charges, often an attendant. A simple 10-unit wedding setup might range from a few hundred to a couple of thousand dollars depending upon area and timing. A festival scale order climbs rapidly, but so does the expense of not purchasing enough.

Anecdote for color: a customer when conserved a few hundred by picking a bargain company that ran an older fleet. By mid-afternoon, two doors would not latch, and one unit listed like a ship at sea. The savings vaporized in staff time and guest problems. Since then, I treat newer equipment and responsive chauffeurs as non-negotiables.

Alcohol modifications everything

Beer includes restroom visits. Cocktails add more. Red wine includes fewer however longer check outs. Hydration stations at summertime events likewise drive traffic. On a 90-degree day, I have actually watched usage climb 20 to 30 percent over spring norms, even without beer tents. If you are charging for drinks, keep restrooms near bar lines to avoid individuals abandoning the queue. If you offer bottomless mimosas, boost unit counts by a minimum of 30 percent, plan early service, and stock an additional roll per stall. Likewise, include more handwash capacity than you think you need. Sticky hands multiply complaints.

Cleanliness protocols that actually work

Assign someone on your group to restroom rounds. Not a volunteer who might wander, however a staffer with a simple checklist and a radio. They examine paper and soap levels, empty exterior trash, clean door handles, and relay any problems to your supplier contact. Throughout a 12-hour food festival, I choose three checks before midday, then per hour through the night. Purchase that individual nitrile gloves, additional liners, a hand broom, paper towels, a neutral cleaner, and a courteous indication to hang briefly while they touch up. A noticeable cleaning existence does as much for visitor convenience as the actual cleaning.

If you employed an attendant through your supplier, coordinate shifts with your schedule. Attendants can assist lines, encourage handwashing, and refresh supplies. They also hinder mischief, which is the polite term for what teenagers do to deodorizer cakes.

Dealing with weather, wind, and mud

Rain the day before can sink shipments. If your field handles water, alert your supplier so they can bring a smaller truck or matting. As soon as units sit, stake them in sets to prevent idea dangers in open, windy fields. On hot days, request for light-colored systems if available, or orient doors far from direct afternoon sun. Heat speeds up smells. Deodorizer blocks assistance, however airflow helps more. Leave a small space in between systems, 3 to 4 inches, and do not wrap the entire bank in solid fencing. If you desire a neater look, usage lattice or slatted panels to keep air moving.

Permits, codes, and the stuff that ruins Fridays

Event permits sometimes specify restroom counts. Parks departments might need ADA systems at set ratios. Health departments often appreciate handwashing near food preparation, not simply sanitizer. If beer or white wine is served, local liquor boards may ask for plans revealing restrooms within certain distances. None of this is hard, but it is easy to miss out on. Share your website plan with your supplier early. The good ones will annotate positioning, verify truck routes, and add hose length notes so you can hand the plan to a fire marshal without sweaty palms.

If your occasion sits on personal land, safe and secure written permission for delivery and service access times. If a gate code modifications 5 minutes before sunrise, your schedule breaks down. Call the next-door neighbor with the narrow driveway and alert them about early trucks. It is the least glamorous type of diplomacy, and it keeps tempers cool.

Budgets and how to extend them without cutting corners

Three levers matter most: the variety of systems, the service frequency, and the range from the supplier's lawn. You can not wish away transport time, however you can alter the first 2. If money is tight, prefer more systems over fancier ones and keep a scheduled service. A well serviced bank of standard units beats an undercount of premium systems every time. Place systems tactically to cut the need for additional clusters. Combine little events that share a park into one order from the exact same supplier to divide delivery fees.

Timing matters too. Weekends in spring and fall expense more since need spikes. If your event floats in between dates, ask your supplier where you can save. If you can accept shipment on a weekday and keep systems locked until Saturday, you may avoid off-hours charges.

bucks-sanitary.com individual restroom

The small details guests in fact notice

An indication that states Restrooms in large, legible type sounds fundamental. It also prevents lost people pulling on fence gates. A little bowl of mints or sunscreen at a staffed station wins hearts. A child altering table with a dispenser of liners wins more. A mirror at eye level inside a trailer is standard, but if you are using stand-alone systems, one portable full-length mirror near the bank gives people a place to fix hair without obstructing the door.

On the flip side, aromatic candles belong nowhere near portable toilets. Open flames and chemicals in small boxes do not mix. Also avoid scatter rugs, which soak up what need to never ever be absorbed.

A last pass at the calculator, with challenging cases

If your event is all-day but individuals see in shifts, prepare for peak, not overall. A farmers market with 2,000 total buyers over 6 hours may just ever have 400 to 600 on site at once. Size for 600 and 3 to 4 hours of dwell time. On the other hand, an all-hands lunch for 300 workers in a 90-minute window acts like a concert intermission. Push your ratio tighter, one system per 35 to 40 people, and put the bank within a 2-minute walk.

Construction websites are a different rhythm. Less individuals, longer durations, daily service cycles. One unit per 10 workers for a 40-hour week is a common benchmark. Include a heated or lighted system if you are in winter season conditions, and anchor systems on protected pads if the ground moves with freeze and thaw. If your jobsite increases flooring by floor, high-rise units with crane hooks keep restrooms accessible as the building grows.

Choosing when to splurge

If you have one area to invest additional dollars, select hand hygiene and ADA gain access to. They improve health results and guest comfort, period. The next upgrade is service frequency. Then lighting and signage. After that, consider a VIP trailer if your event calls for a little theater. People forgive a plastic door, but they do not forgive a missing roll or a dark, complicated path.

Portable toilets may never ever be attractive, but they are part of the story your occasion informs. Plan them with the exact same care you offer to food and music, and you will hear the most lovely feedback of all. Absolutely nothing about the bathrooms, which means everything worked. That, and maybe a whispered thanks from your vendor group at 9 pm when lines are brief, supplies are complete, and the radio stays quiet.

Bucks Sanitary Service is located in Roseburg, Oregon

Bucks Sanitary Service provides portable restroom rentals

Bucks Sanitary Service serves the Willamette Valley

Bucks Sanitary Service serves Roseburg, Oregon

Bucks Sanitary Service serves Florence, Oregon

Bucks Sanitary Service rents luxury restroom trailers

Bucks Sanitary Service offers individual portable restroom units

Bucks Sanitary Service provides shower trailers

Bucks Sanitary Service offers restroom trailer units

Bucks Sanitary Service supplies handwashing stations

Bucks Sanitary Service supplies hand sanitizer accessories

Bucks Sanitary Service supplies holding tanks

Bucks Sanitary Service provides restrooms for weddings and special events

Bucks Sanitary Service provides restrooms for construction projects

Bucks Sanitary Service helps customers plan restroom quantities for events

Bucks Sanitary Service is family owned and operated

Bucks Sanitary Service has office address 195 General Ave, Roseburg, OR 97470

Bucks Sanitary Service accepts payment by credit cards

Bucks Sanitary Service has provided sanitation services since 1965

Bucks Sanitary Service offers sanitation services for festivals and community events

Bucks Sanitary Service has a phone number of (800) 942-8257

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Bucks Sanitary Service has a website <https://bucks-sanitary.com/>

Bucks Sanitary Service has Google Maps listing <https://maps.app.goo.gl/5FyKuDyzoXgx1sVM6>

Bucks Sanitary Service has Facebook page <https://www.facebook.com/BucksSanitaryService/>

Bucks Sanitary Service has an Instagram page <https://www.instagram.com/bucks.sanitary.service/>

Bucks Sanitary Service won Top Individual Restroom Company 2025

Bucks Sanitary Service earned Best Customer Service Portable Restroom Rentals Award 2024

Bucks Sanitary Service was awarded Best Portable Toilet Supplier 2025

People Also Ask about Bucks Sanitary Service

Does Bucks Sanitary Service use Earth-friendly chemicals??

Absolutely. Bucks is committed to the environment. See Sustainability

Do you service RV's, boats or trailers?

Absolutely. Please call us to schedule a time to bring your boat or RV by our location, or we can schedule during the week with one of our service routes.

Can you pump my septic system?

Absolutely! Please contact our sister company, Royal Flush Services, at 541-687-6764, or visit RoyalFlushServices.com

Can I have my restroom(s) customized/decorated for my event?

Yes! We have a particular restroom style that is ideal for a full panel advertisement/display. Let's chat! We love to get creative. See what we've done with the Quack Shack and White House units.

Where can the unit be placed?

On a level surface, no further than 20' from a hard surface (so that our service trucks can access). We want you to be satisfied, so we like exact instructions on unit placement. If someone cannot be present when the unit is delivered, we encourage you to paint an "x" on the ground or place a lawn chair (with a sign that says Bucks) on the desired location.

Can you deliver/pick up on weekends?

Absolutely. If additional charges apply, our customer service specialists will let you know in advance.

When will my unit be delivered or picked up?

Units ordered in the Eugene/Springfield area are typically available same day. We will do our best to accommodate specific requests.

What is your holiday schedule?

Bucks will be closed on the following days in observance of the listed Holidays:

Thanksgiving Observed

Christmas Observed

New Years Day Observed

When will I need to pay?

If your unit is permanently set, we will bill you monthly in arrears. We typically require payment in advance before delivering special event units to weddings or to one time use customers.

Do you service my area?

We have daily routes that service most of the Willamette Valley including Roseburg and Florence. If you have a questions whether we service your area or not, just give us a call!

What types of payment do you accept?

We accept all major credit cards (Visa/Mastercard/Discover/Amex), checks, cash, electronic wire transfers, and online through our website.

Where is Bucks Sanitary Service located?

The Bucks Sanitary Service is conveniently located at 195 General Ave, Roseburg, OR 97470. You can easily find directions on [Google Maps](#) or call at [\(800\) 942-8257](#) Monday through Friday 7:00am to 5:00pm, Closed Saturdays & Sundays.

How can I contact Bucks Sanitary Service?

You can contact Bucks Sanitary Service by phone at: [\(800\) 942-8257](tel:(800)942-8257), visit their website at <https://bucks-sanitary.com/> or connect on social media via [Facebook](#) or [Instagram](#)

After shopping at the [Eugene Saturday Market](#), vendors and event planners often rely on an individual restroom, portable restroom rentals, portable toilets, and a portable toilet supplier to serve busy crowds.