

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 unrecognized heroes of a smooth occasion. Individuals observe when they are missing, unclean, or out of stock, and hardly hesitate when they simply work. That is why the math behind the number of systems you need and what to equip inside them matters more than the color of your linens or the Instagram wall. I have planned everything from 75-guest garden wedding events to 30,000-person food celebrations, and nothing draws lines, problems, and frantic radio chatter like a restroom miscalculation.

This guide provides you a useful framework. Not simply rules of thumb, but the context behind them, the compromises, and the little choices that purchase you a better guest experience. If you already have a portable toilet supplier you trust, wonderful. If not, I will reveal you how to veterinarian one. In either case, the target is the very same: brief lines, tidy interiors, and absolutely no stalls out of order by sundown.

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

In the portable restroom world, individuals use different terms for what looks like the exact same thing. An individual restroom generally refers to a single portable unit with its own door and components. The traditional design is a self-contained plastic system with a toilet, urinal, and a little corner sink or a sanitizer dispenser. It

does not require power or water to work. Multiply that system by nevertheless many you require, and you have a bank of portable toilets.

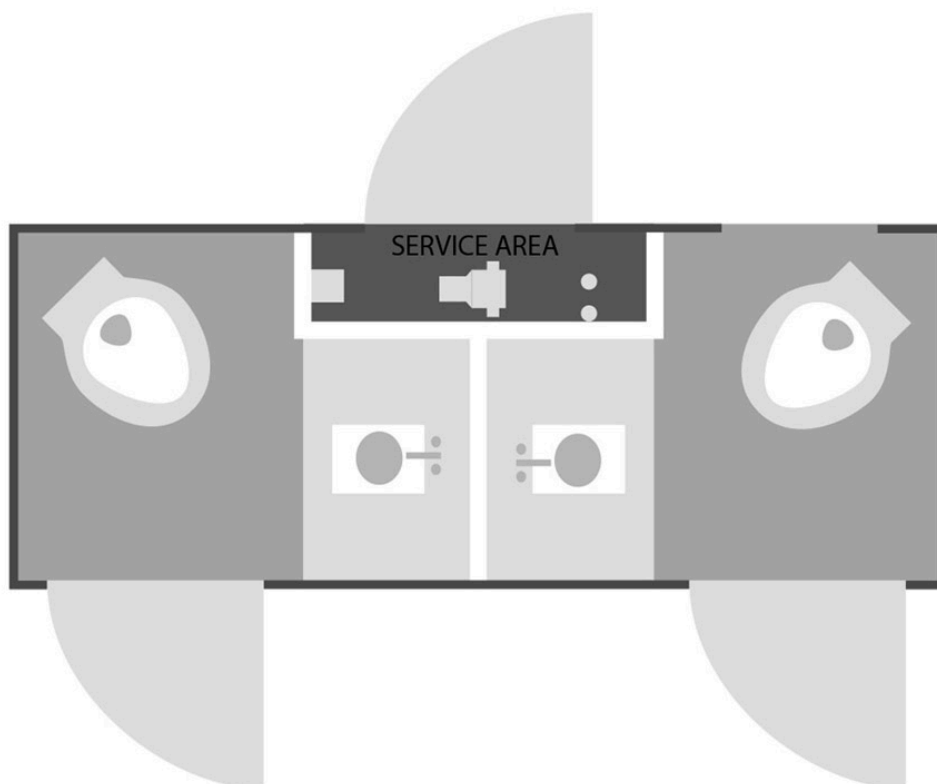
Then there are restroom trailers, which are not [portable toilets](#) the same. Trailers have numerous stalls within one vehicle-like structure, frequently with flushing toilets, running water, lighting, environment control, mirrors, and nicer finishes. They require power and sometimes a water source. They shine at weddings, VIP areas, and corporate hospitality. They also cost more and need more website planning.

Between those, you will discover specialty systems. ADA-compliant wheelchair available units with wider doorways and turning radii. High-rise units created for cranes on building websites. Family units with altering tables. Handwash stations that stand alone. Knowing which mix you need 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, event length, alcohol factor, and service frequency. The more people and the longer they remain, the more capability you need. Alcohol increases usage. Mid-event servicing or pump-outs successfully reset capability for a part of your fleet.

Here is the simple mental model I utilize. One standard portable toilet supports roughly 50 visitors for as much as 4 hours with light to moderate alcohol. That is not a legal code number, it is a functional planning figure that the much better suppliers will nod at. Stretch the event to 8 hours, or prepare for heavy drinking, and you require to scale up by 25 to 50 percent. Include handwash capability at roughly one double-sided station for every 4 to 6 toilets if you do not have sinks inside the systems. For ADA systems, plan at least 5 percent of your overall count or a minimum of one, whichever is greater, unless local code requests for more. Child changing gain access to, a minimum of one dedicated unit if you are selling numerous kids' tickets.



If you choose a small formula, use this: base units equivalent guests times hours divided by 200, then round up, and add 15 to 30 percent if alcohol will stream. That is conservative sufficient to cut lines, and simple enough to compute in your head.

A useful walk-through, with real numbers

Take a 200-person wedding at a winery. Event at 4 pm, mixed drink hour at 5, dinner at 6, band at 8, everyone gone by 11. That is 7 hours for the majority of guests. Plenty of red wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Add a 30 percent alcohol element and you are at 9.1, so call it 10 total individual restrooms. Make one ADA, even if the website states you do not need it, due to the fact that older loved ones and guests with strollers will thank you. If your portable toilets have integrated corner sinks, 2 stand-alone handwash stations might be enough for this size. If not, rent three to keep things moving. Ask the driver to orient the doors far from the prevailing wind and face them towards a course light. That little layout choice settles after dark.

Now a one-day food truck festival with 5,000 guests who rotate 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 beginning point, which frequently makes individuals blink. Before you faint, improve the usage pattern. Are 5,000 individuals on-site simultaneously, or do they come and go? If peak occupancy is 3,000 and typical dwell time is 2 hours, you can plan more like 3,000 times 2 divided by 200, which is 30 systems, and after that change for alcohol and food intensity. Beer tents and spicy food increase traffic, so bump 30 to 45 to 50 units, and spread them across the grounds. Schedule a minimum of one pump-out mid-day for the busiest banks. In my experience, that service pass deserves about 30 percent additional capacity for the day.

A charity 10K and 5K with rolling start times informs a various story. Short dwell time, strong peaks. If 1,500 runners plus 1,000 viewers get to 7 am and the heaviest use window is 90 minutes before the start, size for the peak, not the total day. The rough ratio for running events is one system per 75 to 100 participants when everybody gets to as soon as. Go tighter if you have actually limited time between waves. For 1,500, I would put 20 to 25 systems near the start, 10 by the finish, 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 organizer's list

- Inputs to collect: expected peak tenancy, occasion hours, alcohol volume, food strength, and whether on-site service is possible.
- Baseline: one standard unit per 50 people for up to 4 hours, or guests times hours divided by 200.
- Adjustments: add 15 to 50 percent for alcohol, heat, or minimal place restrooms; add ADA at 5 percent minimum or at least one; schedule mid-event service for long days.
- Hand health: if systems lack sinks, add one double-sided handwash station for each 4 to 6 toilets; add sanitizer dispensers at entries and food lines.
- Placement: multiple small clusters beat one huge block, orient doors with wind and lighting in mind, and leave 3 to 4 feet between units 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 a seasoned portable toilet supplier will price and plan.

The peaceful art of placement

People keep in mind if the restrooms seem like a walking. They likewise keep in mind if the odor wafts over the bar. A few layout techniques avoid both. Spread systems in several banks so the crowd self-distributes. Go for a brief walk from the primary action, but not on top of the food or kids' areas. If you can, tuck them along a fence or hedgerow with clear signage and lighting. Face doors inward towards a makeshift corridor instead of out to the open field, which gives a small step of personal privacy and cuts wind gusts.

Level ground matters. Units sit on skids, and if the surface tilts, the doors drag and the hinges suffer. Gravel is great, grass is fine if company, mulch can work with plywood runners. Prevent soft sand or fresh sod. If rain remains in the forecast, include short-term matting along the technique. Your crew will also need truck access within 20 to 50 feet, depending upon tube length, to deliver and service the systems. Ask about optimum hose pipe reach ahead of time so you do not back yourself into a corner with a picturesque, unreachable spot.

For nighttime events, bring economical solar or battery floodlights and aim 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 security than a subdued generator tower blasting into the trees.

Accessibility is not optional

ADA-compliant systems do more than inspect a box. They have flat limits, larger entryways, interior handrails, and enough area to turn a mobility gadget. It is not just wheelchair users who benefit. Parents helping kids, visitors on crutches, and anyone in formalwear navigating fabric and heels will utilize them. Lots of towns need a minimum of one ADA system for any public occasion with portable toilets, and bigger events need to target 5 to 10 percent of the overall. Spread them amongst your clusters rather than isolating them in the far corner.

If you expect many families, order a minimum of one family-friendly restroom with an altering table near the kids' zone. For celebrations, consider providing complimentary diapers and wipes sponsored by a brand. It is a modest expense that purchases a lot of goodwill.

Servicing throughout the event

For a brief wedding or a 4-hour school carnival, a pre-event tidy, appropriately stocked, may suffice. As soon as you cross into 6 to 8-hour area or into presence above a couple of hundred, schedule a service. A pump-out truck can empty tanks, restock paper, and refresh deodorizer in about 2 to 5 minutes per system. It is loud, and it has a smell, but less invasive than a restroom that lacks paper at 4 pm. A knowledgeable chauffeur knows how to work a crowd. Ask your service provider to send the crew throughout band soundcheck, a speaker session, or when the food vendors are least knocked. The return on that 45-minute service window is longer lines avoided at the worst time.

If you can not service during the occasion, you compensate with greater 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 actually entered newly provided units with just 2 rolls per stall for a 10-hour day. That is flirting with failure.

What to stock within, and what to skip

A basic individual restroom comes with toilet tissue, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise consist of seat covers. You manage whatever else. More is not constantly better. A lot of small, loose products become trash or fall under the tank.

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

- Toilet paper: plan two to three rolls per system for each four hours of active use; double it for heavy alcohol or spicy, salty food menus.
- Hand hygiene: if you have sinks, guarantee soap dispensers are complete and include a refill bottle for your service crew; if no sinks, include gel dispensers at each system door plus shared sanitizer stands near food lines.
- Feminine care: stock discreet bins with liners and a small indication showing 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, however for public events utilize external area lighting to avoid theft, and keep interiors uncluttered.
- Trash control: one lidded can for every 4 to 6 units outside the cluster, not inside the stalls; line with heavy professional bags, which manage mixed liquids and paper.

Seat covers divide opinions. People like seeing them, however they jam dispensers and become confetti in windy conditions. If you include them, utilize commercial dispensers with excellent tension and check them midway through the event. 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, add paper towels and a mirror clean protocol. Assign a staffer with a cleansing caddy every hour or 2. A fast mirror and counter clean resets the experience.

Deciding between basic units and a trailer

For numerous events, the best answer is a mix. Standard portable toilets near the action for capability and a little trailer for VIP or bridal celebration gain access to. If your crowd is more than 400 people and the occasion extends beyond 6 hours, a trailer starts 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 originate from an on-board tank, however validate the trailer size and water requires with your supplier. Set the trailer on level ground and mind the method, especially if visitors wear heels.

I like to ask 2 questions. First, will this restroom experience materially alter your visitors' memory of the event? For a gala, most likely yes. For a BBQ competitors, probably not. Second, is your budget plan much better spent on a little trailer plus fewer basic units, or on more basic units and better maintenance? For a craft beer celebration, I have seen the 2nd option yield better results.

Working with a portable toilet supplier

A strong portable toilet supplier resolves problems you did not know you had. They inquire about your website map, talk through service windows, warn you about soft ground, and get here with tidy, more recent units. They also answer the phone on a Saturday afternoon. If you are collecting quotes, ask each company about average fleet age, repair protocols, and emergency reaction times. Ask for references from events of your size. Then read the agreement two times, especially the areas on shipment windows, off-hours fees, and damage waivers.

Transparent pricing beats a low teaser rate with a lots surcharges. Anticipate a line item for shipment and pickup, system rental each 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 vary from a few hundred to a couple of thousand dollars depending upon region and timing. A celebration scale order climbs quickly, but so does the expense of not ordering enough.

Anecdote for color: a customer when conserved a few hundred by picking a deal service provider that ran an older fleet. By mid-afternoon, two doors would not lock, and one system listed like a ship at sea. The savings evaporated in staff time and guest complaints. Since then, I deal with more recent equipment and responsive motorists as non-negotiables.

Alcohol changes everything

Beer adds restroom gos to. Mixed drinks add more. Wine adds less however longer visits. Hydration stations at summer season events likewise drive traffic. On a 90-degree day, I have actually seen use climb 20 to 30 percent over spring norms, even without beer camping tents. If you are charging for drinks, keep restrooms close to bar lines to prevent people deserting the line. If you use endless mimosas, increase unit counts by a minimum of 30 percent, strategy early service, and stock an additional roll per stall. Also, include more handwash capability than you believe you require. Sticky hands increase complaints.

Cleanliness procedures that really work

Assign a single person on your team to restroom rounds. Not a volunteer who might wander, but a staffer with a basic list and a radio. They examine paper and soap levels, empty exterior garbage, wipe door handles, and relay any issues to your supplier contact. Throughout a 12-hour food celebration, I choose three checks before noon, then hourly through the evening. Purchase that individual nitrile gloves, extra liners, a hand broom, paper towels, a neutral cleaner, and a respectful sign to hang briefly while they touch up. A noticeable cleaning presence does as much for visitor convenience as the real cleaning.

If you hired an attendant through your service provider, coordinate shifts with your schedule. Attendants can assist lines, encourage handwashing, and refresh supplies. They likewise prevent mischief, which is the respectful term for what teenagers do to deodorizer cakes.

Dealing with weather, wind, and mud

Rain the day before can sink deliveries. If your field takes on water, caution your supplier so they can bring a smaller sized truck or matting. As soon as units sit, stake them in pairs to avoid idea risks in open, windy fields. On hot days, request for light-colored units if offered, or orient doors far from direct afternoon sun. Heat speeds up smells. Deodorizer blocks aid, but air flow helps more. Leave a little gap in between units, 3 to 4 inches, and do not wrap the whole bank in strong fencing. If you want a neater appearance, use lattice or slatted panels to keep air moving.

Permits, codes, and the things that ruins Fridays

Event permits sometimes define restroom counts. Parks departments might require ADA systems at set ratios. Health departments often care about handwashing near food preparation, not just sanitizer. If beer or wine is served, local alcohol boards might request plans showing restrooms within particular distances. None of this is hard, but it is easy to miss out on. Share your website strategy with your supplier early. The good ones will annotate placement, verify truck paths, and add pipe length notes so you can hand the plan to a fire marshal without sweaty palms.

If your event rests on private land, protected written consent for delivery and service access times. If a gate code modifications 5 minutes before daybreak, your schedule falls apart. Call the neighbor with the narrow driveway and caution them about early trucks. It is the least glamorous kind 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 distance from the supplier's backyard. You can not wish away transport time, however you can change the first two. If cash is tight, favor more systems over fancier ones and keep a scheduled service. A well serviced bank of standard systems beats an undercount of premium systems each time. Place units tactically to cut the requirement for extra clusters. Integrate little events that share a park into one order from the same supplier to split delivery fees.

Timing matters too. Weekends in spring and fall expense more due to the fact that need spikes. If your event drifts between dates, ask your company where you can save. If you can accept shipment on a weekday and keep systems locked up until Saturday, you might prevent off-hours charges.

The tiny details guests in fact notice

A sign that says Restrooms in large, clear type sounds fundamental. It also prevents lost individuals yanking 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 units, one portable full-length mirror near the bank gives people a place to repair hair without obstructing the door.

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

A last pass at the calculator, with challenging cases

If your occasion is all-day however individuals see in shifts, plan for peak, not overall. A farmers market with 2,000 overall consumers over 6 hours may only ever have 400 to 600 on site simultaneously. 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 behaves like a performance intermission. Push your ratio tighter, one system per 35 to 40 people, and position the bank within a 2-minute walk.

Construction sites are a various rhythm. Fewer individuals, longer durations, daily service cycles. One unit per 10 employees for a 40-hour week is a common criteria. Add a heated or lighted system if you remain in winter season conditions, and anchor systems on safe and secure pads if the ground moves with freeze and thaw. If your jobsite increases floor by flooring, high-rise units with crane hooks keep restrooms available as the building grows.

Choosing when to splurge

If you have one area to invest additional dollars, pick hand health and ADA access. They improve health outcomes and visitor comfort, duration. The next upgrade is service frequency. Then lighting and signage. After that, think about 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, confusing path.

Portable toilets may never be glamorous, but they are part of the story your occasion tells. Plan them with the very same care you offer to food and music, and you will hear the most lovely feedback of all. Absolutely nothing about the restrooms, which indicates whatever worked. That, and maybe a whispered thanks from your vendor team at 9 pm when lines are brief, materials 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
Bucks Sanitary Service has an address of 195 General Ave, Roseburg, OR 97470
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](tel:(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.