

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. People observe when they are missing, unclean, or out of stock, and hardly think twice when they just work. That is why the math 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 prepared whatever from 75-guest garden wedding events to 30,000-person food celebrations, and nothing draws lines, complaints, and frantic radio chatter like a restroom miscalculation.



This guide provides you a practical framework. Not just rules of thumb, however the context behind them, the compromises, and the little choices that purchase you a much better visitor experience. If you currently have a portable toilet supplier you trust, fantastic. If not, I will show you how to vet one. Either way, the target is the very same: short lines, tidy interiors, and absolutely no stalls out of order by sundown.

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

In the portable restroom world, individuals utilize different terms for what appears like the very same thing. An individual restroom generally describes 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 function. Multiply that unit by nevertheless lots of you need, and you have a bank of portable toilets.

Then there are restroom trailers, which are not the same. Trailers have numerous stalls within one vehicle-like structure, frequently with flushing toilets, running water, lighting, climate control, mirrors, and better surfaces. They require power and often a water source. They shine at weddings, VIP areas, and corporate hospitality. They also cost more and require more website planning.

Between those, you will discover specialty units. ADA-compliant wheelchair accessible systems with wider entrances and turning radii. High-rise systems designed for cranes on building websites. Family with altering tables. Handwash stations that stand alone. Understanding which mix you need is as important as how many of each.

The short version of the math

You can approximate portable restroom rentals with a few inputs: headcount, occasion length, alcohol element, and service frequency. The more people and the longer they stay, the more capability you require. Alcohol increases use. Mid-event maintenance or pump-outs efficiently reset capacity for a portion of your fleet.

Here is the basic psychological model I utilize. One standard portable toilet supports roughly 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 much better suppliers will nod at. Stretch the occasion to 8 hours, or plan for heavy drinking, and you need to scale up by 25 to half. Add handwash capability at approximately one double-sided station for every 4 to 6 toilets if you do not have sinks inside the units. For ADA units, plan at least 5 percent of your overall count or a minimum of one, whichever is greater, unless local code asks for more. Child changing gain access to, a minimum of one devoted system if you are selling numerous kids' tickets.

If you prefer a small formula, utilize this: base systems equal attendees times hours divided by 200, then round up, and include 15 to 30 percent if alcohol will flow. That is conservative enough to trim lines, and easy enough to compute in your head.

A practical walk-through, with genuine numbers

Take a 200-person wedding at a winery. Event at 4 pm, mixed drink hour at 5, supper at 6, band at 8, everyone gone by 11. That is 7 hours for a lot of participants. Lots of white wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Add a 30 percent alcohol aspect and you are at 9.1, so call it 10 overall individual restrooms. Make one ADA, even if the website says you do not require it, due to the fact that older relatives and guests with strollers will thank you. If your portable toilets have built-in corner sinks, 2 stand-alone handwash stations may be enough for this size. If not, lease 3 to keep things moving. Ask the driver to orient the doors away from the dominating wind and face them towards a path light. That small design option settles after dark.

Now a one-day food truck festival with 5,000 participants who rotate through in waves. Let's call it 8 hours, 11 am to 7 pm. 5,000 times 8 divided by 200 equates to 200 units as a starting point, which typically makes people blink. Before you faint, refine the usage pattern. Are 5,000 individuals on-site at once, or do they reoccur? If peak tenancy is 3,000 and average dwell time is 2 hours, you can plan more like 3,000 times 2 divided by 200, which is 30 units, and after that adjust for alcohol and food intensity. Beer camping tents and hot food boost traffic, so bump 30 to 45 to 50 systems, and spread them throughout the premises. Arrange a minimum of one pump-out mid-day for the busiest banks. In my experience, that service pass is worth about 30 percent additional capability for the day.

A charity 10K and 5K with rolling start times informs a different story. Short 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 overall day. The rough ratio for running events is one unit per 75 to 100 individuals when everybody reaches when. Go tighter if you have actually limited time between waves. For 1,500, I would put 20 to 25 units near the start, 10 by the finish, and a couple of ADA systems in each cluster. Put the handwash near the food camping tents, not the corrals, to keep the lines separated.

The two-minute coordinator's list

- Inputs to gather: anticipated peak occupancy, occasion hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one basic system per 50 people for approximately 4 hours, or guests times hours divided by 200.

- Adjustments: add 15 to half for alcohol, heat, or restricted place restrooms; include ADA at 5 percent minimum or at least one; schedule mid-event service for long days.
- Hand hygiene: if systems do not have sinks, include one double-sided handwash station for each 4 to 6 toilets; add sanitizer dispensers at entries and food lines.
- Placement: several little clusters beat one giant 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 layouts, and they track with how a skilled portable toilet supplier will price and plan.

The peaceful art of placement

People keep in mind if the restrooms feel like a hike. They likewise keep in mind if the smell wafts over the bar. A few layout tricks prevent both. Spread systems in a number of banks so the crowd self-distributes. Go for a brief 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 passage rather than out to the open field, which offers a little step of privacy and cuts wind gusts.

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

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

Accessibility is not optional

ADA-compliant units do more than examine a box. They have flat limits, larger entrances, interior hand rails, and sufficient space to turn a movement device. It is not only wheelchair users who benefit. Parents helping children, visitors on crutches, and anybody in formalwear navigating material and heels will use them. Numerous municipalities require at least one ADA unit for any public event with portable toilets, and bigger events ought to target 5 to 10 percent of the overall. Spread them among your clusters instead of isolating them in the far corner.

If you expect numerous families, order at least one family-friendly restroom with an altering table near the kids' zone. For festivals, consider offering free diapers and wipes sponsored by a brand. It is a modest cost that purchases a great deal of goodwill.

Servicing throughout the event

For a brief wedding or a 4-hour school carnival, a pre-event tidy, correctly stocked, may suffice. When you cross into 6 to 8-hour area or into presence above a couple of hundred, schedule a service. A pump-out truck can clear tanks, restock paper, and revitalize deodorizer in about 2 to 5 minutes per system. It is loud, and it has a smell, but less intrusive than a bathroom that runs out of paper at 4 pm. A knowledgeable driver knows how to work a crowd. Ask your supplier to send the team throughout band soundcheck, a speaker session, or when the food

suppliers 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 higher preliminary system counts. Increase the base number by 15 to 25 percent. Then overstock products before gates open. That last piece sounds apparent, yet I have actually stepped into freshly delivered units with just two rolls per stall for a 10-hour day. That is flirting with failure.

What to stock within, and what to skip

A standard individual restroom includes toilet tissue, a urinal deodorizer, and either a little sink or a hand sanitizer dispenser. Some also consist of seat covers. You manage everything else. More is not always much better. A lot of little, loose products become garbage or fall under the tank.

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

- Toilet paper: strategy 2 to 3 rolls per system for every single four hours of active usage; double it for heavy alcohol or spicy, salted food menus.
- Hand health: if you have sinks, guarantee soap dispensers are full and include a refill bottle for your service crew; if no sinks, add gel dispensers at each system door plus shared sanitizer stands near food lines.
- Feminine care: stock discreet bins with liners and a small sign showing free pads and tampons at the attendant table or info booth; avoid loose boxes inside the systems, they wind up soaked.
- Lighting: movement clip lights are terrific for wedding events at dusk, but for public events use 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 contractor bags, which manage blended liquids and paper.

Seat covers divide viewpoints. Individuals like seeing them, however they jam dispensers and end up being confetti in windy conditions. If you include them, use commercial dispensers with good tension and examine them midway through the occasion. Air fresheners make their keep if you keep to gel pods or hanging blocks. Aerosols cause more harm than great 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 more. A fast mirror and counter clean resets the experience.

Deciding in between basic systems and a trailer

For numerous events, the right answer is a mix. Standard portable toilets near the action for capacity and a small trailer for VIP or bridal party gain access to. If your crowd is more than 400 people and the event extends beyond 6 hours, a trailer starts to make good 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 needs with your provider. Set the trailer on level ground and mind the method, specifically if guests wear heels.

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

Working with a portable toilet supplier

A strong portable toilet supplier solves problems you did not know you had. They inquire about your site map, talk through service windows, caution you about soft ground, and arrive with clean, newer systems. They also respond to the phone on a Saturday afternoon. If you are gathering quotes, ask each business about average fleet age, repair work procedures, and emergency reaction times. Request referrals from events of your size. Then check out the agreement twice, particularly the areas on delivery windows, off-hours costs, and damage waivers.

Transparent prices beats a low teaser rate with a lots additional charges. Anticipate a line item for shipment and pickup, unit rental each day or per weekend, handwash station rental, and service calls. Trailer restrooms include generator and water charges, sometimes an attendant. A simple 10-unit wedding setup might vary from a few hundred to a number of thousand dollars depending on area and timing. A celebration scale order climbs up rapidly, but so does the cost of not buying enough.

Anecdote for color: a client as soon as saved a couple of hundred by choosing a deal provider that ran an older fleet. By mid-afternoon, 2 doors would not lock, and one system listed like a ship at sea. The savings vaporized in staff time and guest grievances. Ever since, I treat newer devices and responsive drivers as non-negotiables.

Alcohol changes everything

Beer includes bathroom gos to. Mixed drinks include more. Wine includes less however longer sees. Hydration stations at summertime events also drive traffic. On a 90-degree day, I have actually viewed usage climb 20 to 30 percent over spring standards, even without beer camping tents. If you are charging for beverages, keep restrooms near to bar lines to avoid people abandoning the queue. If you provide endless mimosas, increase unit counts by at least 30 percent, plan early service, and stock an additional roll per stall. Also, add more handwash capability than you think you require. Sticky hands increase complaints.

Cleanliness procedures that really work

Assign one person on your team to restroom rounds. Not a volunteer who may wander, but a staffer with an easy list and a radio. They check paper and soap levels, empty exterior trash, clean door handles, and relay any issues to your supplier contact. Throughout a 12-hour food festival, I choose three checks before twelve 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 visible cleaning presence does as much for guest comfort as the real cleaning.



If you worked with an attendant through your service provider, coordinate shifts with your schedule. Attendants can guide lines, encourage handwashing, and refresh products. They likewise hinder mischief, which is the courteous term for what teenagers do to deodorizer cakes.

Dealing with weather condition, wind, and mud

Rain the day before can sink shipments. If your field takes on water, alert your supplier so they can bring a smaller truck or matting. When systems sit, stake them in sets to avoid suggestion risks in open, windy fields. On hot days, request light-colored systems if available, or orient doors far from direct afternoon sun. Heat accelerates odors. Deodorizer obstructs assistance, but air flow helps more. Leave a small space in between units, 3 to 4 inches, and do not cover the entire bank in strong fencing. If you desire a neater look, use lattice or slatted panels to keep air moving.

Permits, codes, and the stuff that ruins Fridays

Event allows often define restroom counts. Parks departments may require ADA systems at set ratios. Health departments often care about handwashing near food preparation, not simply sanitizer. If beer or wine is served, regional alcohol boards may request plans showing restrooms within specific ranges. None of this is hard, however it is simple to miss. Share your website strategy with your supplier early. The good ones will annotate positioning, confirm truck paths, and include hose length notes so you can hand the plan to a fire marshal without sweaty palms.

If your event rests on personal land, safe written authorization for delivery and service gain access to times. If a gate code modifications five minutes before daybreak, your schedule falls apart. Call the next-door neighbor with

the narrow driveway and caution them about early trucks. It is the least attractive kind of diplomacy, and it keeps tempers cool.

Budgets and how to stretch them without cutting corners

Three levers matter most: the variety of systems, the service frequency, and the distance from the supplier's lawn. You can not wish away transport time, however you can change the very first 2. If cash is tight, favor more systems over fancier ones and keep a scheduled service. A well serviced bank of standard units beats an undercount of premium systems each time. Location units tactically to cut the need for additional clusters. Integrate little events that share a park into one order from the same supplier to divide shipment fees.

Timing matters too. Weekends in spring and fall expense more due to the fact that need spikes. If your occasion drifts in between dates, ask your supplier where you can conserve. If you can accept shipment on a weekday and keep systems locked till Saturday, you might avoid off-hours charges.

The small details visitors in fact notice

An indication that says Restrooms in large, understandable type sounds fundamental. It also avoids lost individuals tugging on fence gates. A small bowl of mints or sunscreen at a staffed station wins hearts. A baby changing table with a dispenser of liners wins more. A mirror at eye level inside a trailer is standard, but if you are utilizing stand-alone units, one portable full-length mirror near the bank offers people a location to fix hair without blocking the door.

On the other side, scented candle lights belong no place near portable toilets. Open flames and chemicals in little boxes do not blend. Likewise skip scatter rugs, which soak up what need to never be absorbed.

A last pass at the calculator, with difficult cases

If your event is all-day however individuals check out in shifts, plan for peak, not total. A farmers market with 2,000 overall 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 behaves like a performance intermission. Press your ratio tighter, one system per 35 to 40 people, and place the bank within a 2-minute walk.

Construction sites are a different rhythm. Fewer people, longer durations, daily service cycles. One unit per 10 workers [portable restroom rentals](#) for a 40-hour week is a typical standard. Add a heated or lighted unit if you are in winter season conditions, and anchor systems on secure pads if the ground shifts with freeze and thaw. If your jobsite rises floor by flooring, high-rise systems with crane hooks keep restrooms available as the structure grows.

Choosing when to splurge

If you have one location to invest extra dollars, select hand health and ADA gain access to. They enhance health results and visitor comfort, duration. The next upgrade is service frequency. Then lighting and signs. After that, think about a VIP trailer if your occasion requires 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 informs. Strategy them with the exact same care you provide to food and music, and you will hear the most lovely feedback of all. Absolutely

nothing about the restrooms, which suggests whatever worked. That, and perhaps a whispered thanks from your vendor team at 9 pm when lines are short, materials are complete, and the radio remains 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.