

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. Individuals discover when they are missing out on, dirty, or out of stock, and barely think twice when they simply work. That is why the mathematics behind how many units you need and what to equip inside them matters more than the color of your linens or the Instagram wall. I have actually planned everything from 75-guest garden wedding events to 30,000-person food celebrations, and nothing draws lines, complaints, and frenzied radio chatter like a restroom miscalculation.

This guide gives you a practical framework. Not simply guidelines, but the context behind them, the trade-offs, and the little choices that buy you a much better guest experience. If you already have a portable toilet supplier you trust, terrific. If not, I will reveal you how to vet one. Either way, the target is the very same: short lines, clean interiors, and no stalls out of order by sundown.

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

In the portable restroom world, people utilize different terms for what appears like the exact same thing. An individual restroom generally refers to a single portable unit with its own door and components. The timeless 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 unit by nevertheless lots of you need, 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, frequently with flushing toilets, running water, lighting, environment control, mirrors, and better surfaces. They need power and often a water source. They shine at wedding events, VIP locations, and business hospitality. They also cost more and need more site planning.

Between those, you will find specialty units. ADA-compliant wheelchair accessible units with larger doorways and turning radii. High-rise units created for cranes on construction websites. Family units with changing tables. Handwash stations that stand alone. Understanding which mix you require is as crucial as the number of of each.

The short version of the math

You can estimate portable restroom rentals with a couple of inputs: headcount, occasion length, alcohol factor, and service frequency. The more individuals and the longer they remain, the more capacity you need. Alcohol increases usage. Mid-event servicing or pump-outs efficiently reset capacity for a portion of your fleet.

Here is the simple mental design I use. One basic 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 preparation figure that the 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 50 percent. Add handwash capacity at roughly one double-sided station for every 4 to 6 toilets if you do not have sinks inside the systems. For ADA units, plan a minimum of 5 percent of your total count or a minimum of one, whichever is greater, unless regional code requests for more. Child changing gain access to, a minimum of one devoted unit if you are selling numerous kids' tickets.

If you prefer a little formula, utilize this: base systems equal participants times hours divided by 200, then round up, and include 15 to 30 percent if alcohol will flow. That is conservative adequate to trim lines, and simple sufficient to calculate in your head.

A practical walk-through, with real numbers

Take a 200-person wedding at a winery. Ceremony at 4 pm, cocktail hour at 5, dinner at 6, band at 8, everyone passed 11. That is 7 hours for most participants. Lots of red wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Add 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, because older loved ones and visitors with strollers will thank you. If your portable toilets have built-in corner sinks, two stand-alone handwash stations might be enough for this size. If not, lease 3 to keep things moving. Ask the motorist to orient the doors far from the dominating wind and face them towards a path light. That little design choice 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 equates to 200 units as a beginning point, which often makes people blink. Before you faint, improve the usage pattern. Are 5,000 people on-site at the same time, or do they come and go? If peak tenancy is 3,000 and typical dwell time is 2 hours, you can prepare 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 spicy food increase traffic, so bump 30 to 45 to 50 units, and spread them across the premises. Schedule at least one pump-out mid-day for the busiest banks. In my experience, that service pass deserves about 30 percent extra capacity for the day.



A charity 10K and 5K with rolling start times tells a different story. Brief dwell time, strong peaks. If 1,500 runners plus 1,000 viewers reach 7 am and the heaviest use window is 90 minutes before the start, size for the peak, not the overall day. The rough ratio for running events is one system per 75 to 100 participants when everyone gets to once. Go tighter if you have actually restricted time between waves. For 1,500, I would put 20 to 25 units near the start, 10 by the surface, and a couple 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 coordinator's list

- Inputs to collect: expected peak tenancy, event hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one basic system per 50 individuals for up to 4 hours, or attendees times hours divided by 200.
- Adjustments: include 15 to 50 percent for alcohol, heat, or limited place restrooms; include ADA at 5 percent minimum or at least one; schedule mid-event service for long days.
- Hand health: if units lack sinks, include one double-sided handwash station for every 4 to 6 toilets; include 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 in between units for accessibility 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 quiet art of placement

People keep in mind if the restrooms feel like a hike. They also remember if the smell wafts over the bar. A few layout techniques avoid both. Spread units in several banks so the crowd self-distributes. Go for a short walk from the primary action, however 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 toward a makeshift passage rather than out to the open field, which offers a little procedure of personal privacy and cuts wind gusts.

Level ground matters. Systems sit on skids, and if the surface tilts, the doors drag and the hinges suffer. Gravel is fine, lawn is fine if firm, mulch can work with plywood runners. Prevent soft sand or fresh sod. If rain is in the forecast, add short-lived matting along the technique. Your crew will likewise need truck gain access to within 20 to 50 feet, depending on hose pipe length, to provide and service the systems. Inquire about optimum hose reach ahead of time so you do not back yourself into a corner with a picturesque, inaccessible spot.

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

Accessibility is not optional

ADA-compliant units do more than check a box. They have flat thresholds, wider entrances, interior hand rails, and sufficient area to turn a mobility device. It is not only wheelchair users who benefit. Moms and dads assisting kids, visitors on crutches, and anybody in formalwear browsing material and heels will utilize them. Lots of municipalities require at least one ADA system for any public occasion with portable toilets, and larger events must target 5 to 10 percent of the total. Spread them amongst your clusters instead of isolating them in the far corner.

If you anticipate lots of families, order a minimum of 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. It is a modest cost that purchases a great deal of goodwill.

Servicing during the event

For a short wedding or a 4-hour school carnival, a pre-event tidy, properly stocked, may be enough. As soon as you cross into 6 to 8-hour territory or into participation above a few 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 an odor, however less intrusive than a bathroom that runs out of paper at 4 pm. An experienced motorist knows how to work a crowd. Ask your provider to send the team during band soundcheck, a speaker session, or when the food suppliers are least slammed. The return on that 45-minute service window is longer lines avoided at the worst time.

If you can not service throughout the occasion, you compensate with higher initial system counts. Increase the base number by 15 to 25 percent. Then overstock supplies before gates open. That last piece sounds apparent, yet I have stepped into newly delivered systems 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 basic individual restroom comes with toilet tissue, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise include seat covers. You control everything else. More is not constantly better. Too many little, loose products become trash or fall into the tank.

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

- Toilet paper: plan two to three rolls per unit for every four hours of active usage; double it for heavy alcohol or spicy, salted food menus.
- Hand hygiene: if you have sinks, guarantee soap dispensers are full 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 little indication suggesting complimentary pads and tampons at the attendant table or details cubicle; skip loose boxes inside the systems, they wind up soaked.
- Lighting: motion clip lights are fantastic for weddings at sunset, but for public events utilize external area lighting to prevent theft, and keep interiors uncluttered.
- Trash control: one lidded can for every single 4 to 6 systems outside the cluster, not inside the stalls; line with heavy specialist bags, which handle blended liquids and paper.

Seat covers divide viewpoints. People like seeing them, but they jam dispensers and become confetti in windy conditions. If you include them, utilize commercial dispensers with good tension and inspect them midway through the event. Air fresheners make their keep if you keep to gel pods or hanging blocks. Aerosols cause more damage than great in tight spaces.

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

Deciding in between basic units and a trailer

For lots of 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 begins to make sense purely 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, however confirm the trailer size and water requires with your supplier. Set the trailer on level ground and mind the method, particularly if visitors use heels.

I like to ask two questions. Initially, will this restroom experience materially alter your guests' memory of the event? For a gala, most likely yes. For a barbeque competitors, most likely not. Second, is your budget plan much better spent on a small trailer plus fewer standard systems, or on more basic systems and much better servicing? For a craft beer celebration, I have seen the 2nd option yield much better results.

Working with a portable toilet supplier

A strong portable toilet supplier resolves problems you did not understand you had. They ask about your website map, talk through service windows, alert you about soft ground, and get here with tidy, newer units. They also answer the phone on a Saturday afternoon. If you are collecting quotes, ask each company about typical fleet age, repair procedures, and emergency response times. Request for referrals from events of your size. Then read the contract twice, specifically the areas on shipment windows, off-hours fees, and damage waivers.

Transparent rates beats a low teaser rate with a dozen additional charges. Anticipate a line product for delivery and pickup, system rental daily or per weekend, handwash station rental, and service calls. Trailer restrooms add generator and water charges, sometimes an attendant. A basic 10-unit wedding setup might vary from a few hundred to a number of thousand dollars depending on region and timing. A festival scale order climbs rapidly, however so does the expense of not buying enough.

Anecdote for color: a customer once conserved a few hundred by choosing a deal supplier that ran an older fleet. By mid-afternoon, 2 doors would not latch, and one system listed like a ship at sea. The cost savings vaporized in staff time and visitor complaints. Since then, I deal with newer devices and responsive chauffeurs as non-negotiables.

Alcohol modifications everything

Beer includes bathroom check outs. Cocktails add more. Wine adds less however longer visits. Hydration stations at summertime events likewise drive traffic. On a 90-degree day, I have actually viewed use climb 20 to 30 percent over spring standards, even without beer tents. If you are charging for beverages, keep restrooms near bar lines to prevent people abandoning the line. If you provide endless mimosas, boost unit counts by at least 30 percent, plan early service, and stock an extra roll per stall. Also, include more handwash capacity than you believe you require. Sticky hands increase complaints.

Cleanliness procedures that in fact work

Assign someone on your team to restroom rounds. Not a volunteer who may wander, but a staffer with a basic list and a radio. They check paper and soap levels, empty outside trash, wipe door deals with, and relay any problems to your supplier contact. Throughout a 12-hour food festival, I prefer 3 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 respectful sign to hang briefly while they touch up. A visible cleaning existence does as much for visitor comfort as the real cleaning.

If you worked with an attendant through your supplier, coordinate shifts with your schedule. Attendants can guide lines, motivate handwashing, and revitalize materials. They also prevent mischief, which is the polite term for what teens do to deodorizer cakes.

Dealing with weather condition, wind, and mud

Rain the day before can sink shipments. If your field handles water, caution your supplier so they can bring a smaller truck or matting. Once units sit, stake them in sets to prevent idea threats in open, windy fields. On hot days, request light-colored units if offered, or orient doors away from direct afternoon sun. Heat accelerates smells. Deodorizer obstructs help, but airflow helps more. Leave a little 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 things that ruins Fridays

Event allows in some cases define restroom counts. Parks departments might need ADA units at set ratios. Health departments frequently appreciate handwashing near food prep, not just sanitizer. If beer or red wine is served, local liquor boards may request plans revealing restrooms within specific ranges. None of this is hard, but it is easy to miss. Share your site strategy with your supplier early. The good ones will annotate positioning, verify truck paths, and include tube length keeps in mind so you can hand the strategy to a fire marshal without sweaty palms.

If your event sits on private land, safe and secure written consent for delivery and service access times. If a gate code changes 5 minutes bucks-sanitary.com portable toilet supplier before daybreak, your schedule breaks down. 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 moods cool.

Budgets and how to extend them without cutting corners

Three levers matter most: the number of systems, the service frequency, and the distance from the supplier's backyard. You can not want away transportation time, but you can change the very 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 whenever. Location units tactically to cut the need for additional clusters. Integrate little events that share a park into one order from the very same supplier to divide shipment fees.

Timing matters too. Weekends in spring and fall expense more because demand spikes. If your event drifts in between dates, ask your company where you can save. If you can accept delivery on a weekday and keep units locked up until Saturday, you may prevent off-hours charges.

The tiny details visitors really notice

A sign that says Restrooms in large, legible type sounds basic. It likewise prevents lost individuals yanking on fence gates. A small bowl of mints or sun block at a staffed station wins hearts. A baby altering table with a dispenser of liners wins more. A mirror at eye level inside a trailer is standard, however if you are utilizing stand-alone units, one portable full-length mirror near the bank gives people a location to repair 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. Also skip scatter rugs, which take in what should never ever be absorbed.

A final pass at the calculator, with tricky cases

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

Construction sites are a different rhythm. Fewer individuals, longer durations, daily service cycles. One unit per 10 workers for a 40-hour week is a common benchmark. Add a heated or lighted unit if you remain in winter season conditions, and anchor units on safe and secure pads if the ground shifts with freeze and thaw. If your jobsite increases floor by flooring, high-rise units 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 improve health outcomes and visitor comfort, duration. The next upgrade is service frequency. Then lighting and signage. After that, consider a VIP trailer if your occasion requires a little theater. People forgive a plastic door, however they do not forgive a missing roll or a dark, complicated path.

Portable toilets might never ever be glamorous, but they become part of the story your occasion informs. Plan them with the exact same care you provide to food and music, and you will hear the most flattering feedback of all. Absolutely nothing about the restrooms, which implies whatever worked. That, and possibly a whispered thanks from your supplier group at 9 pm when lines are short, supplies 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

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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 visiting the [Jordan Schnitzer Museum of Art](#), event coordinators often plan for an individual restroom, portable restroom rentals, portable toilets, and a portable toilet supplier to keep guests comfortable.