

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 barely reconsider when they simply work. That is why the math behind the number of systems you require and what to equip inside them matters more than the color of your linens or the Instagram wall. I have actually prepared 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 gives you a useful structure. Not just guidelines, but the context behind them, the trade-offs, and the small decisions that purchase you a much better guest experience. If you already have a portable toilet supplier you trust, wonderful. If not, I will show you how to vet one. Either way, the target is the very same: brief 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 use different terms for what looks like the same thing. An individual restroom generally refers to a single portable unit with its own door and fixtures. The traditional model 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 system by nevertheless numerous you require, and you have a bank of portable toilets.

Then there are restroom trailers, which are not the exact same. Trailers have several stalls within one vehicle-like structure, often with flushing toilets, running water, lighting, environment control, mirrors, and better finishes. They require power and sometimes a water source. They shine at weddings, VIP locations, and corporate hospitality. They likewise cost more and require more site planning.

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

The short variation of the math

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

Here is the easy psychological model I use. One basic portable toilet supports approximately 50 guests for approximately 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 prepare for heavy drinking, and you need to scale up by 25 to 50 percent. Add handwash capacity at approximately 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 higher, unless local code requests for more. Baby altering gain access to, a minimum of one dedicated system if you are selling numerous kids' tickets.

If you prefer a small formula, use this: base units equal attendees times hours divided by 200, then assemble, and add 15 to 30 percent if alcohol will stream. That is conservative adequate to cut lines, and easy enough to determine 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, dinner at 6, band at 8, everybody gone by 11. That is 7 hours for a lot of attendees. A lot of red wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 systems. Include a 30 percent alcohol element and you are at 9.1, so call it 10 overall individual restrooms. Make one ADA, even if the site says you do not need it, because 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 chauffeur to orient the doors away from the prevailing wind and face them toward a path light. That little design option settles after dark.

Now a one-day food truck celebration 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 equals 200 units as a beginning point, which typically makes individuals blink. Before you faint, improve the usage pattern. Are 5,000 individuals on-site at the same time, or do they reoccur? 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 units, and then change for alcohol and food strength. Beer tents and hot food increase traffic, so bump 30 to 45 to 50 units, and spread them throughout 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 extra 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 usage 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 individuals when everybody gets to when. Go tighter if you have limited time between waves. For 1,500, I would put 20 to 25 units near the start, 10 by the surface, and a number of ADA systems in each cluster. Put the handwash near the food tents, not the corrals, to keep the lines separated.

The two-minute organizer's list

- Inputs to gather: anticipated peak occupancy, occasion hours, alcohol volume, food strength, and whether on-site service is possible.
- Baseline: one basic system per 50 people for as much as 4 hours, or guests times hours divided by 200.
- Adjustments: include 15 to half for alcohol, heat, or limited location restrooms; add ADA at 5 percent minimum or at least one; schedule mid-event service for long days.
- Hand health: if systems do not have sinks, add one double-sided handwash station for every single 4 to 6 toilets; include sanitizer dispensers at entries and food lines.
- Placement: several small clusters beat one giant block, orient doors with wind and lighting in mind, and leave 3 to 4 feet in between systems for accessibility 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 peaceful art of placement

People keep in mind if the restrooms seem like a walking. They also remember if the smell wafts over the bar. A couple of design techniques prevent both. Spread units in several banks so the crowd self-distributes. Go for a short walk from the main action, however 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 instead of out to the open field, which offers a little procedure of personal privacy and cuts wind gusts.

Level ground matters. Units sit on skids, and if the surface area tilts, the doors drag and the hinges suffer. Gravel is great, yard is fine if company, mulch can deal with plywood runners. Avoid soft sand or fresh sod. If rain remains in the forecast, include temporary matting along the technique. Your crew will also need truck gain access to within 20 to 50 feet, depending on hose pipe length, to deliver and service the systems. Inquire 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 low-cost solar or battery floodlights and intend them at the ground in front of the doors, not at eye level. You minimize shadows without blinding your guests. A couple 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 units do more than examine a box. They have flat thresholds, wider entryways, interior handrails, and sufficient space to turn a mobility device. It is not just wheelchair users who benefit. Moms and dads helping kids, visitors on crutches, and anybody in formalwear browsing fabric and heels will utilize them. Lots of towns need at least one ADA unit for any public event with portable toilets, and bigger events should target 5 to 10 percent of the total. Spread them amongst your clusters rather than separating them in the far corner.

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

Servicing during the event

For a short wedding or a 4-hour school carnival, a pre-event clean, effectively equipped, might be enough. As soon as you cross into 6 to 8-hour territory or into presence above a few hundred, schedule a service. A pump-out truck can empty tanks, restock paper, and refresh deodorizer in about 2 to 5 minutes per unit. It is loud, and it has an odor, however less intrusive than a restroom that lacks paper at 4 pm. A knowledgeable chauffeur knows how to work a crowd. Ask your supplier to send the crew throughout band soundcheck, a speaker session, or when the food vendors are least slammed. 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 preliminary unit counts. Increase the base number by 15 to 25 percent. Then overstock materials before gates open. That last piece sounds apparent, yet I have actually entered freshly delivered units with just two rolls per stall for a 10-hour day. That is flirting with failure.

What to stock inside, and what to skip

A fundamental individual restroom includes toilet tissue, a urinal deodorizer, and either a little sink or a hand sanitizer dispenser. Some likewise consist of seat covers. You control everything else. More is not always better. Too many small, loose products become garbage or fall under the tank.

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

- Toilet paper: strategy 2 to 3 rolls per system for each 4 hours of active use; double it for heavy alcohol or spicy, salted food menus.
- Hand hygiene: if you have sinks, make sure soap dispensers are full and add a refill bottle for your service team; 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 units, they wind up soaked.
- Lighting: motion clip lights are wonderful for weddings at dusk, however for public events use external area 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 contractor bags, which manage 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, use [portable toilet supplier bucks-sanitary.com](https://www.bucks-sanitary.com) commercial dispensers with excellent stress and check them midway through the occasion. Air fresheners make their keep if you keep to gel pods or hanging blocks. Aerosols cause more harm than excellent in tight spaces.

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

Deciding between basic units and a trailer

For many events, the right answer is a mix. Standard portable toilets near the action for capacity and a small trailer for VIP or bridal party access. If your crowd is more than 400 people and the event 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 confirm the trailer size and water requires with your service provider. Set the trailer on level ground and mind the method, especially if guests use heels.

I like to ask 2 questions. Initially, will this restroom experience materially alter your visitors' memory of the occasion? For a gala, probably yes. For a BBQ competition, probably not. Second, is your budget much better spent on a little trailer plus fewer standard units, or on more basic systems and much better maintenance? For a craft beer festival, I have seen the 2nd alternative yield much better results.

Working with a portable toilet supplier

A strong portable toilet supplier fixes issues you did not understand you had. They ask about your website map, talk through service windows, caution you about soft ground, and show up with tidy, more recent systems. They also answer the phone on a Saturday afternoon. If you are collecting quotes, ask each business about typical fleet age, repair procedures, and emergency reaction times. Request referrals from events of your size. Then read the contract two times, especially the areas on delivery windows, off-hours charges, and damage waivers.

Transparent pricing beats a low teaser rate with a lots additional charges. Anticipate a line item for delivery and pickup, unit rental per day or per weekend, handwash station rental, and service calls. Trailer restrooms add generator and water charges, in some cases an attendant. A basic 10-unit wedding setup may range from a few hundred to a couple of thousand dollars depending on area and timing. A festival scale order climbs up quickly, but so does the expense of not ordering enough.

Anecdote for color: a customer as soon as conserved a few hundred by selecting a bargain supplier that ran an older fleet. By mid-afternoon, 2 doors would not latch, and one unit listed like a ship at sea. The cost savings vaporized in staff time and visitor problems. Ever since, I treat newer equipment and responsive chauffeurs as non-negotiables.

Alcohol modifications everything

Beer includes bathroom check outs. Mixed drinks include more. White wine includes less however longer gos to. Hydration stations at summertime events also drive traffic. On a 90-degree day, I have actually watched 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 deserting the queue. If you provide bottomless mimosas, boost unit counts by a minimum of 30 percent, plan early service, and stock an additional roll per stall. Likewise, add more handwash capability than you think you need. Sticky hands increase complaints.

Cleanliness procedures that really work

Assign one person on your team to restroom rounds. Not a volunteer who may drift, but a staffer with a basic list and a radio. They check paper and soap levels, empty exterior garbage, wipe door handles, and relay any issues to your supplier contact. Throughout a 12-hour food festival, I choose 3 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 courteous indication to hang briefly while they touch up. A noticeable cleaning presence does as much for visitor comfort as the real cleaning.

If you worked with an attendant through your provider, coordinate shifts with your schedule. Attendants can direct lines, encourage handwashing, and revitalize materials. They likewise hinder mischief, which is the courteous term for what teens 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. When units sit, stake them in pairs to avoid tip dangers in open, windy fields. On hot days, ask for light-colored units if available, or orient doors far from direct afternoon sun. Heat speeds up smells. Deodorizer blocks aid, but air flow assists more. Leave a little gap in between systems, 3 to 4 inches, and do not cover the whole bank in solid fencing. If you want a neater appearance, 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 may need ADA systems at set ratios. Health departments typically care about handwashing near food prep, not just sanitizer. If beer or wine is served, regional liquor boards might request for strategies revealing restrooms within certain distances. None of this is hard, but it is simple to miss out on. Share your site strategy with your supplier early. The excellent ones will annotate placement, verify truck paths, and include hose pipe length keeps in mind so you can hand the strategy to a fire marshal without sweaty palms.

If your event rests on personal land, protected written authorization for delivery and service access times. If a gate code changes 5 minutes before dawn, your schedule falls apart. Call the next-door neighbor with the narrow driveway and warn them about early trucks. It is the least attractive sort 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 yard. You can not wish away transportation time, but you can change the very first two. If money is tight, prefer more systems over fancier ones and keep a scheduled service. A well serviced bank of basic systems beats an undercount of premium systems each time. Location systems strategically to cut the need for extra clusters. Integrate small 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 demand spikes. If your event drifts in between dates, ask your provider where you can save. If you can accept delivery on a weekday and keep units locked until Saturday, you may avoid off-hours charges.

The tiny details guests really notice

An indication that states Restrooms in large, clear type sounds standard. It also avoids lost people tugging on fence gates. A little bowl of mints or sunscreen at a staffed station wins hearts. An infant changing table with a dispenser of liners wins more. A mirror at eye level inside a trailer is standard, however if you are using stand-alone units, one portable full-length mirror near the bank gives individuals a place to repair hair without blocking the door.



On the other hand, scented candles belong no place near portable toilets. Open flames and chemicals in little boxes do not blend. Also skip scatter rugs, which absorb what should never ever be absorbed.

A last pass at the calculator, with challenging cases

If your event is all-day but people visit in shifts, prepare for peak, not overall. A farmers market with 2,000 overall consumers over 6 hours may only ever have 400 to 600 on website simultaneously. Size for 600 and 3 to 4 hours of dwell time. On the other hand, an all-hands lunch for 300 employees in a 90-minute window acts like a concert intermission. Press your ratio tighter, one unit per 35 to 40 people, and place the bank within a 2-minute walk.

Construction websites are a various rhythm. Fewer people, longer durations, everyday service cycles. One system per 10 workers for a 40-hour week is a typical benchmark. Add a heated or lighted unit if you are in winter season conditions, and anchor systems on safe and secure pads if the ground shifts with freeze and thaw. If your jobsite increases floor by floor, high-rise systems with crane hooks keep restrooms accessible as the structure grows.

Choosing when to splurge

If you have one area to invest extra dollars, pick hand hygiene and ADA access. They enhance health results 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. Individuals forgive a plastic door, however they do not forgive a missing roll or a dark, confusing path.

Portable toilets might never ever be glamorous, but they belong to the story your occasion informs. Strategy them with the very same care you provide to food and music, and you will hear the most flattering feedback of

all. Absolutely nothing about the bathrooms, which means whatever worked. That, and possibly a whispered thanks from your supplier group at 9 pm when lines are short, materials are full, 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.