

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 discover when they are missing out on, filthy, or out of stock, and hardly reconsider when they simply work. That is why the mathematics behind how many units you require and what to stock inside them matters more than the color of your linens or the Instagram wall. I have prepared 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 provides you a practical structure. Not simply general rules, but the context behind them, the trade-offs, and the little choices that buy you a better guest experience. If you already have a portable toilet supplier you trust, terrific. If not, I will reveal you how to vet one. In any case, the target is the same: brief lines, tidy interiors, and no stalls out of order by sundown.

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

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

power or water to function. Multiply that unit by however many 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, often 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 locations, and corporate hospitality. They likewise cost more and need more website planning.

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

The brief version of the math

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

Here is the basic psychological model I utilize. One standard portable toilet supports approximately 50 visitors for as much as 4 hours with light to moderate alcohol. That is not a legal code number, it is a functional 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 half. Include handwash capability at approximately one double-sided station for every single 4 to 6 toilets if you do not have sinks inside the systems. For ADA units, strategy at least 5 percent of your total count or a minimum of one, whichever is higher, unless local code asks for more. Baby changing access, at least one dedicated unit if you are selling numerous kids' tickets.

If you prefer a little formula, utilize this: base units equivalent guests times hours divided by 200, then round up, and include 15 to 30 percent if alcohol will flow. That is conservative enough to cut lines, and simple enough to calculate in your head.

A useful walk-through, with genuine numbers

Take a 200-person wedding at a winery. Ceremony at 4 pm, cocktail hour at 5, dinner at 6, band at 8, everybody gone by 11. That is 7 hours for many guests. Lots of white wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Include a 30 percent alcohol aspect and you are at 9.1, so call it 10 total individual restrooms. Make one ADA, even if the site states you do not require it, since older family members and guests with strollers will thank you. If your portable toilets have integrated corner sinks, two stand-alone handwash stations might be enough for this size. If not, rent 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 small layout option pays off after dark.

Now a one-day food truck celebration with 5,000 participants who turn through in waves. Let's call it 8 hours, 11 am to 7 pm. 5,000 times 8 divided by 200 equals 200 systems as a starting point, which often makes people blink. Before you faint, fine-tune the use pattern. Are 5,000 individuals on-site at the same time, or do they reoccur? If peak occupancy 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 systems, and after that change for alcohol and food strength. Beer tents and hot food boost traffic, so bump 30 to 45 to 50 systems, and spread them throughout the grounds. Set up 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 different story. Brief dwell time, strong peaks. If 1,500 runners plus 1,000 spectators reach 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 individuals when everyone comes to when. Go tighter if you have limited time in between waves. For 1,500, I would put 20 to 25 units near the start, 10 by the finish, and a number 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 collect: expected peak tenancy, occasion hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one standard unit per 50 individuals for approximately 4 hours, or attendees times hours divided by 200.
- Adjustments: add 15 to 50 percent for alcohol, heat, or limited place restrooms; include ADA at 5 percent minimum or a minimum of one; schedule mid-event service for long days.
- Hand hygiene: if units lack sinks, add one double-sided handwash station for every single 4 to 6 toilets; add 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 units for availability and service hoses.

Keep those numbers in your pocket. They are close enough for quotes and early designs, 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 keep in mind if the smell wafts over the bar. A few design techniques prevent both. Spread units in several 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 signage and lighting. Face doors inward toward 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. Systems rest on skids, and if the surface area tilts, the doors drag and the hinges suffer. Gravel is great, lawn is fine if company, mulch can deal with plywood runners. Prevent soft sand or fresh sod. If rain is in the forecast, add momentary matting along the approach. Your crew will likewise require truck gain access to within 20 to 50 feet, depending upon pipe length, to deliver and service the units. Ask about optimum tube reach ahead of time so you do not back yourself into a corner with a picturesque, unreachable spot.

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

Accessibility is not optional

ADA-compliant systems do more than check a box. They have flat thresholds, broader entrances, interior handrails, and sufficient space to turn a movement device. It is not only wheelchair users who benefit. Moms and dads assisting children, guests on crutches, and anybody in formalwear browsing fabric and heels will utilize them. Numerous towns need a minimum of 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 instead of isolating them in the far corner.

If you anticipate numerous families, order a minimum of one family-friendly restroom with an altering table near the kids' zone. For festivals, consider using complimentary diapers and wipes sponsored by a brand. It is a modest cost that purchases a lot of goodwill.

Servicing during the event

For a brief wedding or a 4-hour school carnival, a pre-event clean, effectively stocked, may suffice. When 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 unit. It is loud, and it has an odor, however less invasive than a bathroom that runs out of paper at 4 pm. A skilled driver understands how to work a crowd. Ask your provider to send out the team during 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 occasion, you compensate with higher preliminary unit 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 newly delivered 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 standard individual restroom includes toilet tissue, a urinal deodorizer, and either a little sink or a hand sanitizer dispenser. Some also include seat covers. You manage everything else. More is not constantly better. A lot of little, loose products end up being trash or fall under the tank.

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

- Toilet paper: plan 2 to 3 rolls per unit for every 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 complete and add a refill bottle for your service crew; if no sinks, include gel dispensers at each unit door plus shared sanitizer stands near food lines.
- Feminine care: stock discreet bins with liners and a small indication suggesting totally free pads and tampons at the attendant table or details booth; avoid loose boxes inside the systems, they end up soaked.
- Lighting: motion clip lights are wonderful for wedding events at dusk, however for public events use external location 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 contractor bags, which manage blended liquids and paper.

Seat covers divide opinions. Individuals like seeing them, but they jam dispensers and end up being confetti in windy conditions. If you include them, utilize industrial 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 wipe procedure. Designate a staffer with a cleaning caddy every hour or 2. A fast mirror and counter wipe resets the experience.

Deciding between basic systems and a trailer

For lots of events, the best answer is a mix. Requirement portable toilets near the action for capacity and a little trailer for VIP or bridal party access. If your crowd is more than 400 individuals and the occasion stretches beyond 6 hours, a trailer begins to make sense purely on user experience. If you do not have power, you will need a generator or a strong 20-amp circuit. Water can originate from an on-board tank, however confirm the trailer size and water needs with your provider. Set the trailer on level ground and mind the method, specifically if visitors wear heels.

I like to ask two concerns. First, will this restroom experience materially change your guests' memory of the event? For a gala, probably yes. For a barbeque competition, probably not. Second, is your spending plan better spent on a little trailer plus fewer standard systems, or on more standard systems and much better servicing? For a craft beer celebration, I have seen the second option yield much better results.

Working with a portable toilet supplier

A strong portable toilet supplier solves problems you did not understand you had. They inquire about your website map, talk through service windows, warn you about soft ground, and get here with clean, more recent units. They also answer the phone on a Saturday afternoon. If you are collecting quotes, ask each business about typical fleet age, repair protocols, and emergency situation response times. Ask for references from events of your size. Then check out the contract two times, especially the sections on delivery windows, off-hours costs, and damage waivers.

Transparent pricing beats a low teaser rate with a lots surcharges. Expect a line product for delivery and pickup, unit rental per day or per weekend, handwash station rental, and service calls. Trailer restrooms include generator and water charges, in some cases an attendant. An easy 10-unit wedding setup might range from a couple of hundred to a couple of thousand dollars depending on region and timing. A celebration scale order climbs up quickly, however so does the cost of not buying enough.

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

Alcohol changes everything

Beer adds restroom check outs. Cocktails include more. Red wine includes less however longer sees. Hydration stations at summer events likewise drive traffic. On a 90-degree day, I have seen use climb 20 to 30 percent over spring standards, even without beer camping tents. If you are charging for beverages, keep restrooms close to bar lines to avoid people deserting the queue. If you provide bottomless mimosas, increase unit counts by a minimum of 30 percent, plan early service, and stock an extra roll per stall. Likewise, include more handwash capability than you think you need. Sticky hands increase complaints.

Cleanliness procedures that actually work

Assign a single person on your team to restroom rounds. Not a volunteer who may wander, but a staffer with a simple checklist and a radio. They inspect paper and soap levels, empty outside garbage, wipe door handles, and relay any concerns to your supplier contact. During a 12-hour food celebration, I prefer 3 checks before midday, then per hour through the evening. Buy that person nitrile gloves, additional liners, a hand broom, paper towels,

a neutral cleaner, and a polite indication to hang briefly while they touch up. A visible cleaning existence [portable toilet supplier](#) does as much for guest comfort as the actual cleaning.

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



Dealing with weather, wind, and mud

Rain the day before can sink shipments. If your field takes on water, warn your supplier so they can bring a smaller truck or matting. As soon as units sit, stake them in pairs to prevent pointer threats 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 obstructs help, however airflow assists more. Leave a little gap in between systems, 3 to 4 inches, and do not wrap the whole bank in solid fencing. If you want a neater look, use lattice or slatted panels to keep air moving.

Permits, codes, and the stuff that ruins Fridays

Event allows in some cases define restroom counts. Parks departments may require ADA units at set ratios. Health departments often care about handwashing near food prep, not just sanitizer. If beer or white wine is served, regional liquor boards may request for plans showing restrooms within certain distances. None of this is hard, but it is simple to miss. Share your site plan with your supplier early. The good ones will annotate placement, validate truck routes, and add tube length notes so you can hand the strategy to a fire marshal without sweaty palms.

If your event rests on private land, secure written approval for shipment and service access times. If a gate code modifications five minutes before dawn, 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 stretch them without cutting corners

Three levers matter most: the number of systems, the service frequency, and the range from the supplier's yard. You can not want away transport time, however you can change the first two. If money is tight, prefer more systems over fancier ones and keep a scheduled service. A well serviced bank of standard units beats an undercount of premium units each time. Place units tactically to cut the need for extra clusters. Combine small events that share a park into one order from the same company to split delivery fees.

Timing matters too. Weekends in spring and fall expense more because demand spikes. If your event drifts in between dates, ask your provider where you can conserve. If you can accept delivery on a weekday and keep systems locked until Saturday, you might avoid off-hours charges.



The tiny details guests really notice

A sign that states Restrooms in large, legible type sounds fundamental. It also prevents lost people pulling on fence gates. A small bowl of mints or sun block 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, however if you are utilizing stand-alone units, one portable full-length mirror near the bank provides individuals a place to fix hair without blocking the door.

On the flip side, fragrant candles belong no place near portable toilets. Open flames and chemicals in small boxes do not blend. Likewise skip scatter carpets, which take in what need to never ever be absorbed.

A final pass at the calculator, with challenging cases

If your occasion is all-day however people visit 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 website at once. 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 put the bank within a 2-minute walk.

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

Choosing when to splurge

If you have one location to invest additional dollars, pick hand health and ADA access. They enhance health outcomes and guest comfort, period. The next upgrade is service frequency. Then lighting and signs. After that, consider 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, complicated path.

Portable toilets might never be glamorous, but they belong to the story your occasion tells. Plan them with the same care you offer to food and music, and you will hear the most lovely feedback of all. Absolutely nothing about the restrooms, which suggests everything worked. That, and perhaps a whispered thanks from your supplier group 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 dining at [Marché](#), nearby venue managers often source an individual restroom, portable restroom rentals, portable toilets, and a portable toilet supplier for upscale events and outdoor receptions.