

Business Name: Buck's Sanitary Service

Address: 2640 State Hwy 99 N, Eugene, OR 97402

Phone: (541) 342-3905

Buck's Sanitary Service

Whether you are having a party, wedding or large event, you're going to need some potties! Buck's 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](#)

2640 State Hwy 99 N, Eugene, OR 97402

Business Hours

- Monday: 7:00 AM–6:00 PM
- Tuesday: 7:00 AM–6:00 PM
- Wednesday: 7:00 AM–6:00 PM
- Thursday: 7:00 AM–6:00 PM
- Friday: 7:00 AM–6:00 PM
- Saturday: Closed
- Sunday: Closed

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Portable toilets are the unsung heroes of a smooth occasion. People observe when they are missing out on, unclean, or out of stock, and barely 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 planned whatever from 75-guest garden weddings to 30,000-person food festivals, and nothing draws lines, problems, and frantic radio chatter like a restroom miscalculation.

This guide offers you a useful framework. Not just guidelines, however the context behind them, the trade-offs, and the little choices that buy you a much better visitor experience. If you already have a portable toilet supplier you trust, wonderful. If not, I will reveal you how to veterinarian one. In any case, the target is the exact same: brief lines, clean interiors, and zero stalls out of order by sundown.

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

In the portable restroom world, people utilize various terms for what looks like the very same thing. An individual restroom usually describes a single portable unit with its own door and fixtures. The timeless model 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 operate. Multiply that unit by nevertheless lots of you require, 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, typically with flushing toilets, running water, lighting, climate control, mirrors, and nicer surfaces. They need power and in some cases a water source. They shine at weddings, VIP locations, and corporate hospitality. They also cost more and need more site planning.

Between those, you will find specialty units. ADA-compliant wheelchair accessible units with broader entrances and turning radii. High-rise systems designed for cranes on construction websites. Family with altering tables. Handwash stations that stand alone. Understanding which blend you require is as important as the number of of each.

The short version of the math

You can approximate portable restroom rentals with a couple of inputs: headcount, event length, alcohol element, 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 successfully reset capability for a part of your fleet.

Here is the simple mental design I use. One standard portable toilet supports approximately 50 guests for approximately 4 hours with light to moderate alcohol. That is not a legal code number, it is a functional planning figure that the much better suppliers will nod at. Stretch the event to 8 hours, or prepare for heavy drinking, and you require to scale up by 25 to half. Include 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, strategy at least 5 percent of your overall count or a minimum of one, whichever is higher, unless regional code requests for more. Child altering access, at least one devoted system if you are selling numerous kids' tickets.



If you prefer a small formula, utilize this: base systems equal participants times hours divided by 200, then assemble, and include 15 to 30 percent if alcohol will stream. That is conservative sufficient to cut 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, dinner at 6, band at 8, everyone passed 11. That is 7 hours for many guests. A lot of wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Add a 30 percent alcohol element and you are at 9.1, so call it 10 total individual restrooms. Make one ADA, even if the website states you do not require it, due to the fact that older loved ones and visitors with strollers will thank you. If your portable toilets have integrated corner sinks, two stand-alone handwash stations may be enough for this size. If not, rent 3 to keep things moving. Ask the driver to orient the doors away from the prevailing wind and face them towards a path light. That little design option settles after dark.

Now a one-day food truck celebration with 5,000 guests who rotate through in waves. Let's call it 8 hours, 11 am to 7 pm. 5,000 times 8 divided by 200 equals 200 units as a starting point, which often makes people blink. Before you faint, refine the usage pattern. Are 5,000 people on-site at the same time, or do they come and go? If peak occupancy is 3,000 and average 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 strength. Beer camping tents and spicy food increase traffic, so bump 30 to 45 to 50 systems, and spread them across the premises. Schedule a minimum of one pump-out mid-day for the busiest banks. In my experience, that service pass deserves about 30 percent additional capability for the day.

A charity 10K and 5K with rolling start times tells a different story. Short 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 unit per 75 to 100 participants when everybody arrives at as soon as. Go tighter if you have restricted time in between waves. For 1,500, I would put 20 to 25 systems near the start, 10 by the surface, and a number of ADA units in each cluster. Put the handwash near the food camping tents, not the corrals, to keep the lines separated.

The two-minute coordinator's list

- Inputs to gather: anticipated peak occupancy, event hours, alcohol volume, food strength, and whether on-site service is possible.
- Baseline: one standard system per 50 people for approximately 4 hours, or attendees times hours divided by 200.
- Adjustments: add 15 to 50 percent for alcohol, heat, or limited venue restrooms; add ADA at 5 percent minimum or a minimum of one; schedule mid-event service for long days.
- Hand health: if systems do not have sinks, add one double-sided handwash station for each 4 to 6 toilets; include sanitizer dispensers at entries and food lines.
- Placement: numerous 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.

[Buck's Sanitary Service portable toilets](#)

The quiet art of placement

People remember if the restrooms seem like a walking. They also keep in mind if the odor wafts over the bar. A couple of design techniques avoid 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' areas. If you can, tuck them along a fence or hedgerow with clear signs and lighting. Face doors inward towards a makeshift corridor instead of out to the open field, which gives a small measure 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, yard is fine if firm, mulch can deal with plywood runners. Prevent soft sand or fresh sod. If rain remains in the forecast, include momentary matting along the method. Your crew will likewise need truck access within 20 to 50 feet, depending upon tube length, to deliver and service the units. Ask about optimum hose pipe reach ahead of time so you do not back yourself into a corner with a picturesque, inaccessible spot.

For nighttime events, bring inexpensive 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 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 systems do more than examine a box. They have flat limits, wider entrances, interior handrails, and adequate space to turn a movement device. It is not just wheelchair users who benefit. Parents helping kids, visitors on crutches, and anyone in formalwear browsing material and heels will utilize them. Many towns require at least one ADA unit for any public event with portable toilets, and larger events ought to target 5 to 10 percent of the overall. Spread them amongst your clusters rather than separating them in the far corner.

If you anticipate many families, order at least one family-friendly restroom with a changing table near the kids' zone. For celebrations, think about offering totally free diapers and wipes sponsored by a brand name. It is a modest cost that buys a great deal of goodwill.

Servicing throughout the event

For a short wedding or a 4-hour school carnival, a pre-event tidy, appropriately equipped, might be enough. When you cross into 6 to 8-hour territory 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 invasive than a restroom that lacks paper at 4 pm. An experienced driver knows how to work a crowd. Ask your service provider to send out the team during band soundcheck, a speaker session, or when the food vendors are least knocked. 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 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 actually stepped into newly 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 features toilet tissue, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise consist of seat covers. You manage whatever else. More is not constantly much better. Too many little, loose items become trash or fall under the tank.

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

- Toilet paper: plan two to three rolls per system for each 4 hours of active usage; double it for heavy alcohol or spicy, salty food menus.
- Hand hygiene: if you have sinks, make sure soap dispensers are complete and add a refill bottle for your service crew; if no sinks, add gel dispensers at each unit 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 units, they wind up soaked.
- Lighting: motion clip lights are fantastic for wedding events at sunset, however for public events use external area lighting to avoid theft, and keep interiors uncluttered.
- Trash control: one lidded can for each 4 to 6 systems outside the cluster, not inside the stalls; line with heavy professional bags, which deal with 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 great stress and check them midway through the occasion. Air fresheners make their keep if you keep to gel pods or hanging blocks. Aerosols trigger more harm than good in tight spaces.

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

Deciding between basic systems and a trailer

For lots of events, the best answer is a mix. Standard portable toilets near the action for capacity and a little trailer for VIP or bridal party gain access to. If your crowd is more than 400 individuals and the event stretches beyond 6 hours, a trailer starts 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 come from an on-board tank, but confirm the trailer size and water needs with your service provider. Set the trailer on level ground and mind the approach, specifically if guests 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, probably not. Second, is your spending plan better invested in a small trailer plus fewer basic systems, or on more basic units and better maintenance? For a craft beer celebration, I have seen the second option yield better results.

Working with a portable toilet supplier

A strong portable toilet supplier solves issues you did not know you had. They inquire about your site map, talk through service windows, caution you about soft ground, and arrive with tidy, newer units. They likewise address the phone on a Saturday afternoon. If you are gathering quotes, ask each company about typical fleet age, repair work protocols, and emergency response times. Ask for references from events of your size. Then check out the contract twice, especially the sections on delivery windows, off-hours charges, and damage waivers.

Transparent prices beats a low teaser rate with a dozen additional charges. Anticipate a line product for shipment and pickup, system rental per day or per weekend, handwash station rental, and service calls. Trailer restrooms include generator and water charges, sometimes 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 celebration scale order climbs up rapidly, but so does the cost of not ordering enough.

Anecdote for color: a customer as soon as saved a couple of hundred by choosing a deal provider that ran an older fleet. By mid-afternoon, two doors would not lock, and one unit listed like a ship at sea. The savings vaporized in personnel time and visitor complaints. Ever since, I deal with newer equipment and responsive motorists as non-negotiables.

Alcohol changes everything

Beer adds restroom check outs. Mixed drinks include more. Red wine includes less however longer goes 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 norms, even without beer camping tents. If you are charging for beverages, keep restrooms near to bar lines to prevent people deserting the line. If you use endless mimosas, increase system counts by a minimum of 30 percent, plan early service, and stock an additional roll per stall. Also, include more handwash capability than you think you require. Sticky hands increase complaints.

Cleanliness protocols that actually work

Assign one person on your group 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 exterior trash, clean door deals with, and relay any problems to your supplier contact. Throughout a 12-hour food celebration, I choose three checks before twelve noon, then hourly through the night. Buy that individual nitrile gloves, extra liners, a hand broom, paper towels, a neutral cleaner, and a courteous sign to hang briefly while they touch up. A visible cleansing existence 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 guide lines, motivate handwashing, and refresh materials. They likewise hinder 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 deliveries. If your field takes on water, alert your supplier so they can bring a smaller truck or matting. As soon as systems sit, stake them in sets to avoid idea risks in open, windy fields. On hot days, request for light-colored units if offered, or orient doors far from direct afternoon sun. Heat accelerates smells. Deodorizer obstructs help, but air flow assists more. Leave a small gap in between systems, 3 to 4 inches, and do not cover the whole bank in strong fencing. If you want a neater look, use lattice or slatted panels to keep air moving.

Permits, codes, and the things that ruins Fridays

Event allows sometimes define restroom counts. Parks departments might need ADA units at set ratios. Health departments typically care about handwashing near food preparation, not simply sanitizer. If beer or red wine is served, local liquor boards might request plans showing restrooms within certain distances. None of this is hard, but it is easy to miss out on. Share your website plan with your supplier early. The excellent ones will annotate positioning, confirm truck routes, and include tube length notes so you can hand the plan to a fire marshal without sweaty palms.

If your occasion rests on personal land, secure written approval for shipment and service access times. If a gate code changes 5 minutes before dawn, your schedule falls apart. Call the neighbor with the narrow driveway and warn them about early trucks. It is the least glamorous type of diplomacy, and it keeps moods cool.



Budgets and how to stretch them without cutting corners

Three levers matter most: the variety of systems, the service frequency, and the range from the supplier's backyard. You can not want away transportation time, but you can change the first two. If cash is tight, prefer more units over fancier ones and keep a scheduled service. A well serviced bank of basic systems beats an undercount of premium units every time. Place units strategically to cut the requirement for additional clusters. Integrate small events that share a park into one order from the same service provider to split shipment fees.

Timing matters too. Weekends in spring and fall expense more due to the fact that demand spikes. If your event floats in between dates, ask your company where you can save. If you can accept delivery on a weekday and keep units locked till Saturday, you might prevent off-hours charges.

The small details guests actually notice

A sign that says Restrooms in large, clear type sounds fundamental. It likewise prevents lost individuals yanking on fence gates. A little 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 systems, one portable full-length mirror near the bank offers individuals a location to repair hair without obstructing the door.

On the flip side, fragrant candle lights belong no place near portable toilets. Open flames and chemicals in little boxes do not blend. Also avoid scatter rugs, which absorb what ought to never be absorbed.

A last pass at the calculator, with challenging cases

If your event is all-day however individuals go to in shifts, prepare for peak, not overall. A farmers market with 2,000 total consumers over 6 hours may only ever have 400 to 600 on site simultaneously. Size for 600 and 3 to 4 hours of dwell time. On the other hand, an all-hands lunch for 300 employees in a 90-minute window behaves like a performance intermission. Push your ratio tighter, one unit per 35 to 40 individuals, and put the bank within a 2-minute walk.

Construction sites are a various rhythm. Fewer individuals, longer periods, day-to-day service cycles. One unit per 10 workers for a 40-hour week is a common standard. Include a heated or lighted unit if you are in winter season conditions, and anchor units on protected pads if the ground moves with freeze and thaw. If your jobsite rises flooring 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 health and ADA access. They enhance health outcomes and guest convenience, period. 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, but they do not forgive a missing roll or a dark, confusing path.

Portable toilets might never be glamorous, but they belong to the story your event tells. Plan them with the same care you provide to food and music, and you will hear the most flattering feedback of all. Absolutely nothing about the restrooms, which indicates whatever worked. That, and possibly a whispered thanks from your vendor group at 9 pm when lines are brief, materials are full, and the radio remains quiet.



Buck's Sanitary Service is located in Eugene, Oregon
Buck's Sanitary Service provides portable restroom rentals

Buck's Sanitary Service serves the Willamette Valley
Buck's Sanitary Service serves Roseburg, Oregon
Buck's Sanitary Service serves Florence, Oregon
Buck's Sanitary Service rents luxury restroom trailers
Buck's Sanitary Service offers individual portable restroom units
Buck's Sanitary Service provides shower trailers
Buck's Sanitary Service offers restroom trailer units
Buck's Sanitary Service supplies handwashing stations
Buck's Sanitary Service supplies hand sanitizer accessories
Buck's Sanitary Service supplies holding tanks
Buck's Sanitary Service provides restrooms for weddings and special events
Buck's Sanitary Service provides restrooms for construction projects
Buck's Sanitary Service helps customers plan restroom quantities for events
Buck's Sanitary Service is family owned and operated
Buck's Sanitary Service has office address 3960 W 12th Avenue, Eugene, Oregon
Buck's Sanitary Service accepts payment by credit cards
Buck's Sanitary Service has provided sanitation services since 1965
Buck's Sanitary Service offers sanitation services for festivals and community events
Buck's Sanitary Service has a phone number of (541) 342-3905
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Buck's Sanitary Service has Facebook page <https://www.facebook.com/BucksSanitaryService/>
Buck's Sanitary Service has an Instagram page <https://www.instagram.com/bucks.sanitary.service/>
Buck's Sanitary Service won Top Individual Restroom Company 2025
Buck's Sanitary Service earned Best Customer Service Portable Restroom Rentals Award 2024
Buck's Sanitary Service was awarded Best Portable Toilet Supplier 2025

People Also Ask about Buck's Sanitary Service

Does Buck's Sanitary Service use Earth-friendly chemicals??

Absolutely. Buck's 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?

Buck's 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 Buck's Sanitary Service located?

The Buck's Sanitary Service is conveniently located at 2640 State Hwy 99 N, Eugene, OR 97402. You can easily find directions on [Google Maps](#) or call at [\(541\) 342-3905](tel:5413423905) Monday through Friday 7:00am to 5:00pm, Closed Saturdays & Sundays.

How can I contact Buck's Sanitary Service?

You can contact Buck's Sanitary Service by phone at: [\(541\) 342-3905](tel:5413423905), 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.