

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 among those line items no one wants to talk about till the line starts snaking into the parking area and the coffee truck team is whispering about mutiny. Get the best mix of units, handwash stations, and timely service, and your event or jobsite hums. Botch it, and you will find out about it from everyone, up to and consisting of the fire marshal. I have actually set up portable restroom rentals for muddy celebrations, quiet corporate picnics, and hardhat jobs that went through winter season. The patterns repeat. The stakes are fundamental, but the services require real planning.

The quiet math behind pleasant queues

Let's start with headcount. The back-of-napkin rule lots of crews utilize is one standard unit per 50 people for a four to 5 hour event with light drink service. If alcohol streams or the event goes longer, double the count or plan mid-event maintenance. If you anticipate 500 attendees over 8 hours with beer, the single most typical failure is purchasing 10 systems and calling it done. You will need closer to 18 to 22, and after that you ought to add either a midday pump and revitalize or a couple of high-capacity alternatives like trailer restrooms that turn lines faster.

Job sites behave in a different way. The baseline there originates from OSHA-inspired ratios, however they are bare minimums and presume consistent, foreseeable use. For construction crews of 20 to 30 working ten-hour shifts, plan at least 2 systems plus a handwash station, serviced three times per week in hot months and at least twice per week otherwise. Include a third system if the team works overtime, you have numerous trade stacks onsite, or if the site layout forces longer walks.

The key variable many folks miss out on is rise. People do not check out facilities evenly. Intermissions, wave begins, lunch bells, or a foreman's security talk can send out a hundred individuals to the closest door within ten minutes. That is where an additional cluster of 3 to 4 portable toilets near the food and an extra individual restroom near the VIP camping tent save your day.

How to think of positioning without causing a foot traffic jam

A decent portable toilet supplier will stroll your site map with you. If they arrive, glance around, and say "We'll drop them by the gate," show them a better spot. You want exposure without turning the restrooms into the event's front door. Keep them 15 to 30 feet downwind of food preparation, not uphill from open water, and within 25 feet of flat truck access so the vacuum hose pipes can reach for service.

At celebrations, I like a primary bank near the primary corridor and a smaller, tucked cluster near the phase left exit where folks peel naturally. If you understand your crowd will backload participation right before the headliner, have a roving handwash cart staged with additional paper and sanitizer. The staffer pressing that cart is a secret weapon. They keep small issues small.

On task websites, spread out units to match the work fronts. Teams hate losing 10 minutes each way for a bathroom trip. If the project spans several levels, put an unit on each level where work occurs. If you are utilizing crane lifts, coordinate delivery windows and positioning before steel shows up. Systems do not like to move once the website gets tight.

Handwash stations that keep peace with the health inspector

Handwash is not a device. It is the 2nd half of sanitation. For events with food, set up one handwash station for every single two to 4 restrooms and put them where individuals leave, not just where they enter. Soap works better than sanitizer when hands are in fact filthy, however provide both. A portable sink with foot pumps, fresh water tanks, and clear "wash here" signs exceeds any variety of wall-mounted sanitizer dispensers that run dry at the worst moment.

For sites without pressurized water, confirm how often the supplier refills. In summertime, a two-basin handwash station can run dry after 200 to 300 uses, less if individuals stick around or cup water to consume. If your event consists of messy foods - crawfish boils, barbecue, funnel cakes - usage skyrockets. That is the day you add another set of stations by the picnic tables and position a garbage barrel close by so paper towels do not embellish the hedges.

There is also the optics element. Guests evaluate the whole operation by the state of the sinks. A well equipped handwash with paper, soap, trash, and a good mat underfoot does more for your reputation than another dozen branded banners.

The add-ons that pay for themselves throughout peak periods

People typically envision the term "add-ons" suggests scented tabs and elegant mirrors. On a busy day, the add-ons that matter are the ones that speed throughput, keep systems clean, and deal with edge cases.



Hands-free flushing and foot-pump sinks minimize touch points and viewed ick. Solar lighting or battery puck lights inside units can double viewed tidiness and really minimize slips after sunset. For nighttime events, I choose LED strings along the row and a motion light at the handwash station. Good light turns the line quicker since guests can see paper and latches without fumbling.

Winter brings its own menu. Ask your portable toilet supplier to winterize with salt brine or RV-grade antifreeze in the tanks. It avoids freezing and keeps pumps from suffering. In snowy regions, include a snow stake or flag at every cluster so the service truck can find systems after a storm. Supply a safe path on icy ground and lay down gravel or mats so doors open fully.

On the premium side, trailer restrooms with flushing toilets, running water, and climate control can deal with large flows with less odor and fewer grievances. I utilize them for VIP zones, wedding events, and multi-day conferences where the very same visitors return, and expectations creep up every hour. They cost more, but one three-stall trailer can cover the work of six to eight standard units because turnover is faster.

Accessibility is not an add-on, but many individuals treat it like one. Order ADA-compliant units at a ratio that matches your audience and place guidelines. Supply a firm, level course and adequate turning radius. A certified portable restroom is wider, has hand rails, and often a ramp. If your supplier attempts to substitute a "roomy" basic unit, push back. That is not compliance.

Vetting a supplier without turning it into a procurement novella

You want a partner, not just a truck that drops blue boxes and disappears. Start with reaction time. Send a basic website sketch and a headcount price quote, then view how they address. A good store will ask about hours,

drink service, surface, noise regulations, and service gates. If they send only a rate sheet with unit counts per 50 visitors and a one-size quote, keep them as a backup and keep looking.

Ask about fleet age. Modern systems have much better ventilation, sealed floors, and hardware that holds up. I do not need new everything, but I expect constant equipment without mismatched latches or cloudy vents. Inspect [individual restroom](#) if they have committed festival fleets versus construction fleets. You can utilize construction-grade systems at a fair, however they generally lack interior shelves, coat hooks, and subtle touches that matter to visitors in night wear.

Service capability separates the pros from the summer season side hustles. You need to know service truck count, path spacing, and on-call assistance throughout showtime. For a big Saturday, a supplier that runs just Monday to Friday with skeleton teams on weekends will leave you filling up paper yourself. Some suppliers place QR codes or contact number inside units for resupply calls that path straight to the dispatcher. That small feature conserves time when a bathroom captain notifications running low.

Finally, insurance coverage and permits. It's unglamorous, but you want proof of liability insurance coverage, employees' comp, and any local licenses needed to place systems on sidewalks, parks, or right-of-way. If you are using a generator for trailer restrooms, validate who pulls the electrical authorization and who owns grounding and cable runs.

The service schedule is the agreement you will either bless or curse

People fixate on system counts and neglect service frequency. That is how a clean row at 10 a.m. Ends up being a humiliation by 4 p.m. For events longer than five hours, schedule at least one pump, clean, and restock throughout a natural lull. For celebrations, divided the website into zones and turn service so you constantly have open choices. Mark your map with gain access to lanes. Crews can not magic a service truck through a sea of campers if you block them with stanchions and food carts.



On task sites, match service to season. Summer season heat and lunch burritos do not complement a twice-a-week pump. Three times weekly is the standard for 20 to 30 employees in high heat. If you share centers with subcontractors who generate extra hands for puts or examinations, text your supplier the day before and add a spot service. The minimal cost is more affordable than the lost productivity of a team circling a locked unit.

Suppliers sometimes pitch "limitless service" packages. Ask what endless ways. Usually it translates to one scheduled go to per day with an option to call for extra, subject to truck accessibility. Nothing is genuinely unlimited when the vacuum trucks are already booked.

When crowds surge, style for throughput first, visual appeals second

Peak durations steal your margin of error. At a county reasonable, our lunchtime window ran from 11:50 to 12:30. We added a pod of six portable toilets near the main grill and a separate bank of three with two sinks at the kids' craft camping tent. The surprise win was 2 small handwash units outside the animal petting barn. Parents went there initially, then transferred to food. That small placement lowered sauce-coated hands touching our sinks and made the primary banks last longer between services.

Throughput is about steps, sightlines, and choices. Keep lines directly and short with clear entry and exit paths. Prevent long runs of ten or twelve in a single tight row without a center break. Individuals hesitate when they can not see vacancy indications. A center aisle in between 2 rows of five lets visitors peel into the first open door instead of line up single file.

If you have bar service, do not put restrooms inside the exact same corral. That appears efficient however it produces a traffic knot and slows both beverages and bathrooms. Keep them nearby with a short desire course.

Add a high-top table by the handwash so folks do not stabilize beverages on sinks or inside stalls, which constantly ends with a sticky floor.

The odd little information that matter more than you think

Paper, obviously, however also the dispenser design. Multi-roll holders jam less than single-roll shielding. Seat covers can assist, but they go out quickly and obstruct if tossed into the tank. If you add them, add a clear signage note to trash them, not flush them. That signage works better than stern cautions tucked listed below eye height.

Odor control begins with service and ventilation. Blue color blocks are not magic. Airflow is. Systems with complete roofing vents and split doors in between uses smell five times better than clean units that bake in still air. For multi-day events, ask suppliers for roofing system vent filters or charcoal caps if you are in dense setups with wind shadows. In hot climates, shade fabric or a pop-up canopy over a bank reduces heat by 10 to 15 degrees and keeps plastic from turning into a slow cooker.

If you anticipate lines of families, a single individual restroom stocked with a fold-down altering table deserves its footprint. Parents will thank you, and so will the teams who do not need to fish diapers from basic tanks.

Construction websites play by various rules, even if the systems look the same

Events focus on visitor circulation and optics. Job websites focus on uptime and worker convenience. Put systems where teams work, accept that they will take a beating, and pay for long lasting skids or tie-downs if you are in windy zones. On sites with bad drain, place on compacted gravel pads. The variety of times I have rescued a listing restroom after a summer season thunderstorm might fill a short memoir.

Site managers often request for lockable systems to prevent off-hours use. Combination locks can work, however share the code with trades or you will have 6 a.m. Calls from a crew standing outside. For multi-employer sites, document who spends for damage and graffiti clean-up. Lots of portable toilet suppliers offer damage waivers that cover the usual mayhem for a monthly charge. The waiver deserves it if you have actually an exposed border near nightlife.

Restocking on sites works best if the supervisor takes 5 minutes on service days to stroll the units with the motorist. Small concerns get fixed on the area. If you do not have that bandwidth, staple a log sheet inside each door for the motorist to keep in mind service time and any flaws. The log also nudges responsibility. Individuals think twice in the past abusing an unit that somebody visibly cares for.

Pricing that makes sense without playing shell games

Expect tiered rates: standard systems, ADA-compliant systems, high-rise liftable systems for towers, and trailers for premium experiences. Handwash stations, sanitizer stands, and lights price individually. Delivery and pickup are frequently flat fees within a regional radius, then per-mile. Service calls beyond the arranged rotation bring surcharges.

Be cautious of too-good-to-be-true base rates. They often exclude fuel surcharges, environmental fees, and after-hours pickups. Absolutely nothing kills a budget plan quicker than forgetting that a Sunday night strike counts as overtime. Get clarity in composing on cancellation windows, rain dates, and what takes place if your site is not accessible when the truck shows up. Some suppliers bill a dry run cost if they roll up and can not drop.

Insurance certificates might include admin costs if you need unique endorsements. Prepare for it, not as a surprise line item. If your location needs bond or efficiency warranties, share that early. The very best suppliers will play ball, but only if they know what ballpark they are in.

Communication rhythms that keep problems small

Designate a bathroom captain. On occasion day, that individual enjoys supplies, communicates with the supplier, and has the authority to shift stanchions or call for a spot service. They bring an essential ring, spare paper, and a radios channel. At bigger events, place small "If this system needs attention, text ..." indications inside. Route those texts to both your captain and the supplier dispatcher.

QR codes can work if cell protection exists. If you are in a field with one overworked tower, go analog. I have used basic colored flags: green for stocked, yellow for low, red for change. Staff flip flags on the system roofing or at the end of the row. A roving runner repairs materials without debate.

For task sites, tack restroom checks onto everyday safety walks. A 15-second glance inside each unit prevents 30-minute complaints later.

Mistakes I see usually, and how to dodge them

The greatest hits go like this. Under-ordering for long events with alcohol. Positioning all systems in one picturesque but unreachable corner. Forgetting handwash or presuming sanitizer alone pleases the health inspector. Ignoring ADA requirements. Setting up service when the website is impassable. Failing to stage lighting, then wondering why everybody dislikes the night shift.

The fix is not heroic. It is a mix of math, compassion, and logistics. You measure your anticipated bodies-by-the-hour, you position restrooms where feet already want to go, and you offer individuals a tidy, lit, obvious location to clean. Then you call your portable toilet supplier a day before the program and verify one more time that the truck can reach every unit.



A five-minute pre-book checklist

- Map the crowd by hour, not simply total presence, and note rise times like intermissions or lunch.
- Place main banks near natural paths with a secondary cluster where lines will form throughout surges.
- Set ratios for ADA systems and validate hard, level access paths with the right turning radius.
- Match service frequency to season and menu - more visits for heat and alcohol-heavy events.
- Stage handwash within 10 to 20 feet of exits, equipped with soap, paper, and trash, plus lighting after dusk.

Picking the ideal add-ons for the moment

- Lighting sets or solar pucks for safety and speed after dark - little expense, huge impact.
- Trailer restrooms for VIP or high-expectation zones - greater hourly throughput and less complaints.
- Winterization and ground mats in cold or damp conditions - prevents frozen tanks and stuck doors.
- Extra handwash systems near food, petting locations, or unpleasant activities - minimizes lines at main sinks.
- Locks, skids, or liftable units for building and windy sites - keeps units where you want them.

A note on individual restrooms and unique cases

If you serve visitors who require privacy beyond standard stalls, think about a dedicated individual restroom in a quieter corner, significant and gently lit. I discovered this at a half-marathon where numerous runners asked for a calm, single-occupant option pre-race. We moved an unit near the medical camping tent with a little indication and a mat underfoot. It saw consistent, considerate usage and relieved pressure on the general banks.

Nursing parents value a large, tidy unit with a rack, a little battery fan, and a discreet place. These touches are not overindulgences. They are practical accommodations that broaden your audience and protect your brand.

Reading a website the way a supplier does

When a crew primary actions off the truck, they see hose lengths, blind corners, slopes, and trees that like to tear vents. If you provide area to do their task, you improve results. Mark sprinkler lines, watering controls, and shallow energies. Absolutely nothing ruins a morning like a stake through a water line under your restroom row. Leave a six-foot equipment buffer so doors swing fully and the pump team can work without bumping guests.

If your event includes RVs or food trucks, note generator exhaust courses. Put restrooms upwind, not in the plume. If you have animals or pet zones, give restrooms a respectful berth and concentrate about cleaning schedules. You do not want a service truck startling animals mid-show.

The basic indications that you selected well

You understand you chose the right portable toilet supplier when they call you before you call them. They verify gates, ask about modified attendance, and text an ETA with the chauffeur's name. Their systems get here clean, with fresh seals, uncracked vents, and enough paper to endure the first wave. Throughout the event or shift, someone answers the phone. If a line grows, they send a truck or a runner, and they do not make you argue over whether the need is genuine. Later, they pull out quietly, leave the ground neat, and send out an invoice that matches the quote plus any pre-agreed extras.

If that seems like a high bar, it is also the standard among the great ones. Portable toilets may not headline your spending plan conference, but they are a dependable signal of how seriously you take the guest or worker experience.

The fastest path to that result is equivalent parts planning and partnership. Count bodies by the hour, not just the day. Put handwash where individuals require it, not where looks demand it. Add the right extras when peaks loom. Then trust a supplier who treats your website like more than a waypoint on a route sheet. Do that, and the most memorable aspect of your restrooms will be that no one remembers them, which is precisely the point.

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](#) 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:8009428257), 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.