

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. Individuals see when they are missing, dirty, or out of stock, and hardly hesitate when they simply work. That is why the math behind how many units you need and what to equip inside them matters more than the color of your linens or the Instagram wall. I have planned whatever 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 useful framework. Not simply rules of thumb, but the context behind them, the trade-offs, and the small choices that buy you a much better guest experience. If you currently have a portable toilet supplier you trust, fantastic. If not, I will reveal you how to vet one. In either case, the target is the exact 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 utilize various terms for what appears like the very same thing. An individual restroom generally refers to 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

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 multiple stalls within one vehicle-like structure, typically with flushing toilets, running water, lighting, climate control, mirrors, and better surfaces. They require power and often a water source. They shine at wedding events, VIP areas, and corporate hospitality. They also cost more and require more website planning.

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

The brief version of the math

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

Here is the basic mental model I utilize. One standard portable toilet supports roughly 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 better suppliers will nod at. Stretch the occasion to 8 hours, or plan for heavy drinking, and you require to scale up by 25 to 50 percent. Include handwash capability at roughly one double-sided station for each 4 to 6 toilets if you do not have sinks inside the units. For ADA systems, strategy a minimum of 5 percent of your overall count or a minimum of one, whichever is greater, unless local code requests more. Child changing gain access to, a minimum of one devoted unit if you are offering numerous kids' tickets.

If you choose a small formula, utilize this: base systems equivalent guests 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 simple sufficient to calculate in your head.



A practical walk-through, with genuine numbers

Take a 200-person wedding at a winery. Ceremony at 4 pm, cocktail hour at 5, supper at 6, band at 8, everyone gone by 11. That is 7 hours for most guests. Plenty of wine and beer. Using the base formula, 200 times 7 divided by 200 is 7 units. Include a 30 percent alcohol factor and you are at 9.1, so call it 10 total individual restrooms. Make one ADA, even if the site says you do not need it, since older relatives and visitors with strollers will thank you. If your portable toilets have integrated corner sinks, 2 stand-alone handwash stations might be enough for this size. If not, lease three to keep things moving. Ask the driver to orient the doors far from the prevailing wind and face them toward a course light. That small design choice settles after dark.

Now a one-day food truck festival 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 equates to 200 units as a beginning point, which frequently makes people blink. Before you faint, improve the use pattern. Are 5,000 people on-site at once, or do they come and go? If peak tenancy 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 after that adjust for alcohol and food intensity. Beer camping tents and spicy food increase traffic, so bump 30 to 45 to 50 units, and spread them throughout the grounds. Arrange 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 viewers arrive at 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 participants when everyone comes to as soon as. 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 finish, 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 collect: anticipated peak tenancy, occasion hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one basic unit per 50 people for approximately 4 hours, or attendees times hours divided by 200.
- Adjustments: add 15 to 50 percent for alcohol, heat, or restricted place restrooms; include ADA at 5 percent minimum or a minimum of one; schedule mid-event service for long days.
- Hand hygiene: if systems do not have sinks, add one double-sided handwash station for each 4 to 6 toilets; add sanitizer dispensers at entries and food lines.
- Placement: multiple little 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 layouts, and they track with how a skilled portable toilet supplier will price and plan.

The peaceful art of placement

People remember if the restrooms feel like a walking. They likewise remember if the odor wafts over the bar. A few layout techniques prevent both. Spread systems in numerous 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 signs and lighting. Face doors inward towards a makeshift corridor rather than out to the open field, which provides a small measure of privacy and cuts wind gusts.

Level ground matters. Units sit on skids, and if the surface tilts, the doors drag and the hinges suffer. Gravel is fine, lawn is fine if firm, mulch can work with plywood runners. Avoid soft sand or fresh sod. If rain remains in the forecast, include temporary matting along the approach. Your team will also need truck gain access to within 20 to 50 feet, depending on pipe length, to provide and service the systems. Ask about optimum hose reach ahead of time so you do not back yourself into a corner with a picturesque, inaccessible spot.

For nighttime events, bring 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 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, larger entrances, interior hand rails, and sufficient area to turn a movement gadget. It is not only wheelchair users who benefit. Parents helping children, guests on crutches, and anyone in formalwear browsing material and heels will use them. Many towns require a minimum of one ADA system for any public occasion with portable toilets, and larger events ought to target 5 to 10 percent of the overall. Spread them among your clusters instead of separating them in the far corner.

If you expect numerous families, order at least one family-friendly restroom with an altering table near the kids' zone. For festivals, consider using free diapers and wipes sponsored by a brand name. It is a modest expense that purchases a great deal of goodwill.

Servicing throughout the event

For a short wedding or a 4-hour school carnival, a pre-event clean, properly equipped, may suffice. As soon as you cross into 6 to 8-hour area or into participation above a couple of hundred, schedule a service. A pump-out truck can empty tanks, restock paper, and revitalize deodorizer in about 2 to 5 minutes per system. It is loud, and it has a smell, however less invasive than a bathroom that runs out of paper at 4 pm. An experienced motorist knows how to work a crowd. Ask your provider to send the team during band soundcheck, a speaker session, or when the food suppliers are least slammed. The return on that 45-minute service window is longer lines prevented at the worst time.



If you can not service during 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 obvious, yet I have actually stepped into newly delivered units with simply two rolls per stall for a 10-hour day. That is flirting with failure.

What to stock within, and what to skip

A fundamental individual restroom comes with toilet paper, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some also include seat covers. You control whatever else. More is not always better. Too many little, loose products end up being trash or fall under the tank.



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

- Toilet paper: plan 2 to 3 rolls per unit for each 4 hours of active use; double it for heavy alcohol or spicy, salty food menus.
- Hand hygiene: if you have sinks, guarantee soap dispensers are full and include a refill bottle for your service crew; if no sinks, add 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 information cubicle; avoid loose boxes inside the units, they end up soaked.
- Lighting: movement clip lights are terrific for weddings at dusk, but for public events use external area lighting to avoid theft, and keep interiors uncluttered.
- Trash control: one lidded can for every single 4 to 6 units outside the cluster, not inside the stalls; line with heavy specialist bags, which manage mixed liquids and paper.

Seat covers divide opinions. Individuals like seeing them, however they jam dispensers and become confetti in windy conditions. If you include them, utilize commercial dispensers with good tension and examine them midway through the occasion. Air fresheners earn their keep if you keep to gel pods or hanging blocks. Aerosols trigger more harm than great in tight spaces.

If you have trailer restrooms, include paper towels and a mirror clean protocol. Designate a staffer with a cleaning caddy every hour or more. A fast mirror and counter wipe resets the experience.

Deciding in between standard units and a trailer

For many events, the ideal answer is a mix. Requirement portable toilets near the action for capability and a little trailer for VIP or bridal celebration [portable toilet supplier](#) access. If your crowd is more than 400 people 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 require a generator or a strong 20-amp circuit. Water can originate from an on-board tank, but confirm the trailer size and water needs with your company. Set the trailer on level ground and mind the technique, specifically if visitors wear heels.

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

Working with a portable toilet supplier

A strong portable toilet supplier fixes problems you did not understand you had. They ask about your website map, talk through service windows, warn you about soft ground, and show up with tidy, more recent systems. They likewise respond to the phone on a Saturday afternoon. If you are gathering quotes, ask each company about average fleet age, repair procedures, and emergency situation reaction times. Request recommendations from events of your size. Then check out the agreement twice, particularly the areas on delivery windows, off-hours fees, and damage waivers.

Transparent prices beats a low teaser rate with a lots surcharges. Anticipate a line item for shipment and pickup, system rental each day or per weekend, handwash station rental, and service calls. Trailer restrooms include generator and water charges, in some cases an attendant. A simple 10-unit wedding setup might range from a couple of hundred to a number of thousand dollars depending upon area and timing. A festival scale order climbs up rapidly, but so does the expense of not purchasing enough.

Anecdote for color: a customer as soon as conserved a few hundred by choosing a bargain company that ran an older fleet. By mid-afternoon, two doors would not lock, and one unit listed like a ship at sea. The cost savings vaporized in staff time and visitor grievances. Ever since, I deal with more recent equipment and responsive motorists as non-negotiables.

Alcohol changes everything

Beer adds restroom sees. Mixed drinks add more. White wine includes fewer however longer gos to. Hydration stations at summer events likewise drive traffic. On a 90-degree day, I have actually enjoyed usage climb 20 to 30 percent over spring norms, even without beer camping tents. If you are charging for beverages, keep restrooms near bar lines to avoid individuals abandoning the queue. If you provide endless mimosas, increase system counts by at least 30 percent, plan early service, and stock an extra roll per stall. Also, add more handwash capacity than you think you need. Sticky hands increase complaints.

Cleanliness protocols that in fact work

Assign a single person on your team to restroom rounds. Not a volunteer who might drift, however a staffer with an easy list and a radio. They examine paper and soap levels, empty exterior trash, clean door handles, and relay any problems to your supplier contact. During a 12-hour food celebration, I choose three checks before noon, then per hour through the evening. Purchase that person nitrile gloves, extra liners, a hand broom, paper towels,

a neutral cleaner, and a courteous sign to hang briefly while they retouch. A noticeable cleansing existence does as much for guest comfort as the real cleaning.

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

Dealing with weather, wind, and mud

Rain the day before can sink deliveries. If your field handles water, caution your supplier so they can bring a smaller sized truck or matting. As soon as systems sit, stake them in sets to prevent pointer risks in open, windy fields. On hot days, request for light-colored systems if available, or orient doors far from direct afternoon sun. Heat accelerates odors. Deodorizer blocks assistance, but air flow assists more. Leave a little gap in between units, 3 to 4 inches, and do not cover 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 permits in some cases specify restroom counts. Parks departments might need ADA systems at set ratios. Health departments frequently appreciate handwashing near food prep, not just sanitizer. If beer or red wine is served, regional alcohol boards might request for plans revealing restrooms within particular ranges. None of this is hard, however it is easy to miss out on. Share your website plan with your supplier early. The excellent ones will annotate placement, validate truck routes, and include tube length notes so you can hand the strategy to a fire marshal without sweaty palms.

If your occasion rests on personal land, protected written authorization for delivery and service gain access to times. If a gate code modifications 5 minutes before daybreak, your schedule falls apart. Call the next-door neighbor with the narrow driveway and warn them about early trucks. It is the least glamorous kind of diplomacy, and it keeps moods cool.

Budgets and how to extend them without cutting corners

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

Timing matters too. Weekends in spring and fall cost more due to the fact that demand spikes. If your occasion floats between dates, ask your company where you can save. If you can accept shipment on a weekday and keep systems locked until Saturday, you may prevent off-hours charges.

The tiny information guests actually notice

An indication that says Restrooms in large, readable type sounds basic. It also prevents lost individuals tugging on fence gates. A little bowl of mints or sunscreen at a staffed station wins hearts. A child altering table with a dispenser of liners wins more. A mirror at eye level inside a trailer is basic, however if you are utilizing stand-alone units, one portable full-length mirror near the bank offers individuals a location to repair hair without blocking the door.

On the other hand, scented candle lights belong nowhere near portable toilets. Open flames and chemicals in small boxes do not blend. Also skip scatter carpets, which take in what must never ever be absorbed.

A last pass at the calculator, with difficult cases

If your occasion is all-day but individuals visit in shifts, plan for peak, not total. A farmers market with 2,000 overall shoppers over 6 hours may just 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 behaves like a performance intermission. Press your ratio tighter, one system per 35 to 40 people, and place the bank within a 2-minute walk.

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

Choosing when to splurge

If you have one area to invest additional dollars, choose hand hygiene and ADA access. They improve health outcomes and visitor comfort, period. The next upgrade is service frequency. Then lighting and signage. After that, consider a VIP trailer if your event calls for a little theater. People forgive a plastic door, but 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 informs. Strategy them with the very same care you offer to food and music, and you will hear the most flattering feedback of all. Absolutely nothing about the restrooms, which implies whatever worked. That, and possibly a whispered thanks from your vendor group at 9 pm when lines are short, materials are complete, and the radio stays 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 a website <https://bucks-sanitary.com/>

Buck's Sanitary Service has Google Maps listing <https://maps.app.goo.gl/w4hkSWive9eSUKcUA>

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](#) 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:(541)342-3905), visit their website at <https://bucks-sanitary.com/> or connect on social media via [Facebook](#) or [Instagram](#)

After exploring [Skinner Butte Park](#), project teams often line up an individual restroom, portable restroom rentals, portable toilets, and a portable toilet supplier for festivals, crews, and outdoor gatherings.