

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 until the line begins snaking into the parking lot and the coffee truck team is whispering about mutiny. Get the ideal mix of systems, handwash stations, and timely service, and your event or jobsite hums. Botch it, and you will hear about it from everybody, up to and including the fire marshal. I have arranged portable restroom rentals for muddy festivals, peaceful business picnics, and hardhat tasks that ran through winter. The patterns repeat. The stakes are fundamental, but the services need real planning.

The peaceful mathematics behind enjoyable queues

Let's start with headcount. The back-of-napkin rule many teams utilize is one standard unit per 50 people for a four to 5 hour occasion with light drink service. If alcohol flows or the occasion goes longer, double the count or plan mid-event servicing. If you expect 500 attendees over 8 hours with beer, the single most common failure is purchasing 10 systems and calling it done. You will require closer to 18 to 22, and then you should include either a midday pump and refresh or a couple of high-capacity alternatives like trailer restrooms that turn lines faster.

Job sites act differently. The standard there comes from OSHA-inspired ratios, however they are bare minimums and presume stable, predictable use. For construction teams of 20 to 30 working ten-hour shifts, plan at least 2 units plus a handwash station, serviced three times per week in hot months and at least two times each week otherwise. Add a third unit if the team works overtime, you have multiple trade stacks onsite, or if the site layout forces longer walks.

The crucial variable lots of folks miss out on is surge. People do not go to centers evenly. Intermissions, wave starts, lunch bells, or a supervisor's safety talk can send out a hundred individuals to the nearby door within 10 minutes. That is where an extra cluster of three to 4 portable toilets near the food and an extra individual restroom near the VIP camping tent conserve your day.

How to think about positioning without causing a foot traffic jam

A decent portable toilet supplier will stroll your website map with you. If they show up, glimpse around, and say "We'll drop them by the gate," show them a much better area. You want presence without turning the restrooms into the occasion'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 grab service.

At festivals, I like a main bank near the main corridor and a smaller, tucked cluster near the phase left exit where folks remove 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 pushing that cart is an ace in the hole. They keep little issues small.

On job sites, spread systems to match the work fronts. Crews dislike losing ten minutes each way for a bathroom trip. If the job covers several levels, put an unit on each level where work takes place. If you are using crane lifts, coordinate shipment windows and positioning before steel gets here. Units do not like to move once the website gets tight.

Handwash stations that keep peace with the health inspector

Handwash is not an accessory. It is the 2nd half of sanitation. For events with food, install one handwash station for every 2 to 4 restrooms and put them where individuals exit, not simply where they go into. Soap works better than sanitizer when hands are in fact unclean, however offer both. A portable sink with foot pumps, fresh water tanks, and clear "wash here" signs outperforms any variety of wall-mounted sanitizer dispensers that run dry at the worst moment.

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

There is also the optics aspect. Guests evaluate the entire operation by the state of the sinks. A well equipped handwash with paper, soap, garbage, and a decent mat underfoot does more for your track record than another dozen branded banners.

The add-ons that pay for themselves during peak periods

People often think of the term "add-ons" means scented tabs and elegant mirrors. On a busy day, the add-ons that matter are the ones that speed throughput, keep systems tidy, and deal with edge cases.

Hands-free flushing and foot-pump sinks reduce touch points and perceived ick. Solar lighting or battery puck lights inside units can double perceived cleanliness and really reduce slips after sunset. For nighttime events, I prefer LED strings along the row and a movement light at the handwash station. Good light turns the line faster because 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 units after a storm. Supply a safe course 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 handle large circulations with less odor and less complaints. I utilize them for VIP zones, wedding events, and multi-day conferences where the same visitors return, and expectations approach every hour. They cost more, however one three-stall trailer can cover the work of 6 to eight basic systems since turnover is faster.

Accessibility is not an add-on, however many people treat it like one. Order ADA-compliant units at a ratio that matches your audience and place rules. Provide a firm, level course and adequate turning radius. A certified portable restroom is broader, has handrails, and frequently a ramp. If your supplier attempts to replace 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 vanishes. Start with action time. Send out an easy website sketch and a headcount estimate, then watch how they answer. An excellent store will inquire about hours, beverage service, terrain, sound ordinances, and service gates. If they send out just 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 floorings, and hardware that holds up. I do not require brand-new everything, but I anticipate constant equipment without mismatched locks or cloudy vents. Check if they have actually committed celebration fleets versus construction fleets. You can use construction-grade systems at a fair, but they typically do not have interior racks, coat hooks, and subtle touches that matter to guests in evening wear.

Service capacity separates the pros from the summer season side hustles. You require to know service truck count, route spacing, and on-call assistance during showtime. For a huge Saturday, a supplier that runs only Monday to Friday with skeleton crews on weekends will leave you refilling paper yourself. Some suppliers put QR codes or phone numbers inside systems for resupply calls that path straight to the dispatcher. That little feature saves time when a restroom captain notices running low.

Finally, insurance and licenses. It's unglamorous, but you want proof of liability insurance, employees' compensation, and any local licenses required to position units on pathways, parks, or right of way. If you are using a generator for trailer restrooms, validate who pulls the electrical permit and who owns grounding and cable television runs.

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

People fixate on unit counts and overlook service frequency. That is how a tidy row at 10 a.m. Becomes a shame by 4 p.m. For events longer than five hours, schedule a minimum of one pump, clean, and restock during a natural lull. For celebrations, split the site into zones and rotate service so you always have open options. 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. Summertime heat and lunch burritos do not match a twice-a-week pump. 3 times weekly is the norm for 20 to 30 workers in high heat. If you share facilities with subcontractors who bring in extra hands for pours or examinations, text your supplier the day previously and add an area service. The minimal cost is less expensive than the lost performance of a crew circling around a locked unit.

Suppliers often pitch "endless service" packages. Ask what unlimited means. Normally it translates to one arranged go to daily with a choice to require extra, subject to truck availability. Nothing is truly endless when the vacuum trucks are currently booked.

When crowds increase, style for throughput first, looks second

Peak periods steal your margin of mistake. At a county fair, our lunch break window ran from 11:50 to 12:30. We added a pod of six portable toilets near the primary grill and a separate bank of three with two sinks at the kids' craft camping tent. The surprise win was 2 small handwash systems outside the animal petting barn. Parents went there initially, then relocated to food. That little positioning minimized sauce-coated hands touching our sinks and made the primary banks last longer in between services.



Throughput is about steps, sightlines, and decisions. Keep lines directly and short with clear entry and exit paths. Avoid long runs of 10 or twelve in a single tight row without a center break. Individuals hesitate when they can not see vacancy signs. A center aisle in between 2 rows of five lets guests peel into the very first open door instead of line up single file.

If you have bar service, do not position restrooms inside the same confine. That appears effective however it produces a traffic knot and slows both beverages and restrooms. Keep them nearby with a brief desire path. Include a high-top table by the handwash so folks do not balance drinks on sinks or inside stalls, which constantly ends with a sticky floor.

The odd little details that matter more than you think

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

Odor control begins with service and ventilation. Blue color blocks are not magic. Air flow is. Units with complete roof vents and cracked doors between usages smell 5 times better than pristine units that bake in still air. For multi-day events, ask suppliers for roofing vent filters or charcoal caps if you are in thick setups with wind shadows. In hot climates, shade fabric or a pop-up canopy over a bank decreases 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 changing table is worth its footprint. Moms and dads will thank you, and so will the crews who do not need to fish diapers from basic tanks.

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

Events focus on visitor circulation and optics. Job websites prioritize uptime and employee benefit. Put units where teams work, accept that they will take a pounding, and spend for durable skids or tie-downs if you remain in windy zones. On sites with bad drainage, place on compressed gravel pads. The variety of times I have saved a listing restroom after a summer season thunderstorm could fill a short memoir.



Site managers frequently request [individual restroom](#) for lockable systems to avoid off-hours use. Combination locks can work, but share the code with trades or you will have 6 a.m. Calls from a crew standing outside. For multi-employer websites, file who spends for damage and graffiti clean-up. Lots of portable toilet suppliers offer damage waivers that cover the typical trouble for a regular monthly charge. The waiver deserves it if you have actually an exposed boundary near nightlife.

Restocking on sites works finest if the foreman takes 5 minutes on service days to walk the units with the chauffeur. Little problems get repaired on the spot. If you do not have that bandwidth, staple a log sheet inside each door for the chauffeur to note service time and any flaws. The log also nudges responsibility. People hesitate in the past abusing a system that someone noticeably cares for.

Pricing that makes sense without playing shell games

Expect tiered rates: standard units, ADA-compliant systems, high-rise liftable systems for towers, and trailers for premium experiences. Handwash stations, sanitizer stands, and lights rate separately. Shipment and pickup are often flat charges within a regional radius, then per-mile. Service calls beyond the arranged rotation carry surcharges.

Be cautious of too-good-to-be-true base rates. They frequently exclude fuel surcharges, ecological fees, and after-hours pickups. Nothing eliminates a budget much faster than forgetting that a Sunday night strike counts as overtime. Get clarity in composing on cancellation windows, rain dates, and what happens if your website is not accessible when the truck arrives. Some suppliers expense a dry run fee if they roll up and can not drop.

Insurance certificates might include admin fees if you need special recommendations. Prepare for it, not as a surprise line item. If your place requires bond or performance assurances, share that early. The very best suppliers

will play ball, however only if they understand what ballpark they are in.

Communication rhythms that keep problems small

Designate a restroom captain. On occasion day, that person watches products, communicates with the supplier, and has the authority to shift stanchions or call for an area service. They bring an essential ring, extra paper, and a radios channel. At larger events, place little "If this unit requires 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 utilized simple colored flags: green for equipped, yellow for low, red for replace. Personnel flip flags on the system roofing system or at the end of the row. A roving runner fixes materials without debate.

For task websites, tack restroom checks onto daily safety strolls. A 15-second look inside each system prevents 30-minute problems later.

Mistakes I see most often, and how to dodge them

The biggest hits go like this. Under-ordering for long events with alcohol. Placing all systems in one picturesque but unreachable corner. Forgetting handwash or assuming sanitizer alone pleases the health inspector. Neglecting ADA requirements. Setting up service when the site is impassable. Stopping working to stage lighting, then wondering why everybody hates the evening shift.

The fix is not heroic. It is a mix of mathematics, empathy, and logistics. You measure your anticipated bodies-by-the-hour, you put restrooms where feet currently want to go, and you give individuals a tidy, lit, obvious location to wash. Then you call your portable toilet supplier a day before the program and validate one more time that the truck can reach every unit.

A five-minute pre-book checklist

- Map the crowd by hour, not simply overall attendance, and note surge times like intermissions or lunch.
- Place primary banks near natural courses with a secondary cluster where lines will form during surges.
- Set ratios for ADA systems and verify hard, level gain access to courses with the ideal turning radius.
- Match service frequency to season and menu - more gos to for heat and alcohol-heavy events.
- Stage handwash within 10 to 20 feet of exits, stocked with soap, paper, and trash, plus lighting after dusk.

Picking the best add-ons for the moment

- Lighting sets or solar pucks for safety and speed after dark - small cost, big impact.
- Trailer restrooms for VIP or high-expectation zones - greater hourly throughput and less complaints.
- Winterization and ground mats in cold or damp conditions - avoids frozen tanks and stuck doors.
- Extra handwash systems near food, petting areas, or unpleasant activities - decreases lines at primary sinks.
- Locks, skids, or liftable systems 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 basic stalls, think about a devoted individual restroom in a quieter corner, marked and softly lit. I learned this at a half-marathon where several runners asked for a calm, single-occupant choice pre-race. We moved an unit near the medical camping tent with a little sign and a mat underfoot. It saw stable, respectful usage and relieved pressure on the basic banks.

Nursing parents value a large, tidy system with a rack, a little battery fan, and a discreet place. These touches are not overindulgences. They are useful lodgings that widen your audience and safeguard your brand.

Reading a site the way a supplier does

When a team primary actions off the truck, they see pipe lengths, blind corners, slopes, and trees that like to tear vents. If you give them area to do their task, you get better results. Mark sprinkler lines, watering controls, and shallow energies. Absolutely nothing ruins an early 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 occasion consists of RVs or food trucks, note generator exhaust paths. Put restrooms upwind, not in the plume. If you have livestock or pet zones, offer restrooms a considerate berth and concentrate about cleaning schedules. You do not desire a service truck spooking animals mid-show.

The easy signs that you selected well

You understand you picked the best portable toilet supplier when they call you before you call them. They confirm gates, ask about modified participation, and text an ETA with the driver's name. Their units get here tidy, with fresh seals, uncracked vents, and enough paper to make it through the very first wave. During the occasion or shift, someone addresses the phone. If a line grows, they send a truck or a runner, and they do not make you argue over whether the requirement is real. Later, they take out silently, leave the ground tidy, and send a billing that matches the quote plus any pre-agreed extras.

If that sounds like a high bar, it is likewise the norm amongst the good ones. Portable toilets may not heading your budget meeting, but they are a reputable signal of how seriously you take the guest or employee experience.



The shortest path to that outcome is equivalent parts preparing and collaboration. Count bodies by the hour, not just the day. Put handwash where people need it, not where looks demand it. Add the ideal bonus when peaks loom. Then trust a supplier who treats your website like more than a waypoint on a path sheet. Do that, and the most memorable feature 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:(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.