

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, unclean, or out of stock, and barely hesitate when they simply work. That is why the math behind the number of systems you require and what to equip inside them matters more than the color of your linens or the Instagram wall. I have prepared whatever from 75-guest garden wedding events to 30,000-person food celebrations, and nothing draws lines, problems, and frantic radio chatter like a restroom miscalculation.

This guide offers you a useful structure. Not simply general rules, but the context behind them, the compromises, and the small choices that purchase you a much better guest experience. If you currently have a portable toilet supplier you trust, fantastic. If not, I will show you how to vet one. In either case, the target is the very same: brief lines, tidy interiors, and no stalls out of order by sundown.

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

In the portable restroom world, individuals use various terms for what looks like the same thing. An individual restroom typically refers to a single portable system with its own door and fixtures. The timeless model is a self-contained plastic unit with a toilet, urinal, and a little corner sink or a sanitizer dispenser. It does not need power

or water to function. Multiply that unit by nevertheless numerous you need, and you have a bank of portable toilets.

Then there are restroom trailers, which are not the exact same. Trailers have several stalls within one vehicle-like structure, often with flushing toilets, running water, lighting, environment control, mirrors, and nicer finishes. They need power and sometimes a water source. They shine at weddings, VIP locations, and business hospitality. They likewise cost more and require more site planning.

Between those, you will discover specialized systems. ADA-compliant wheelchair accessible systems with larger doorways and turning radii. High-rise units created for cranes on construction sites. Family units with altering tables. Handwash stations that stand alone. Understanding which blend you need is as crucial as the number of of each.

The short version of the math

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

Here is the basic mental design I utilize. One standard portable toilet supports roughly 50 visitors for up to 4 hours with light to moderate alcohol. That is not a legal code number, it is an operational planning figure [portable restroom rentals](#) 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 half. Add handwash capacity at roughly one double-sided station for every 4 to 6 toilets if you do not have sinks inside the systems. For ADA systems, plan a minimum of 5 percent of your overall count or a minimum of one, whichever is greater, unless local code requests for more. Infant changing access, at least one dedicated system if you are selling many kids' tickets.

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

A useful walk-through, with real numbers

Take a 200-person wedding at a winery. Event at 4 pm, cocktail hour at 5, supper at 6, band at 8, everybody passed 11. That is 7 hours for many participants. Plenty of red wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Add 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 states you do not require it, because older family members and guests 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 three to keep things moving. Ask the motorist to orient the doors far from the dominating wind and face them towards a course light. That little design choice settles after dark.

Now a one-day food truck celebration with 5,000 participants who turn through in waves. Let's call it 8 hours, 11 am to 7 pm. 5,000 times 8 divided by 200 equates to 200 units as a beginning point, which typically makes individuals blink. Before you faint, fine-tune the use pattern. Are 5,000 individuals on-site simultaneously, or do they reoccur? If peak tenancy is 3,000 and typical dwell time is 2 hours, you can prepare more like 3,000 times 2 divided by 200, which is 30 units, and after that change for alcohol and food intensity. Beer camping tents and spicy food boost traffic, so bump 30 to 45 to 50 units, and spread them across the grounds. Arrange at least one pump-out mid-day for the busiest banks. In my experience, that service pass deserves about 30 percent extra 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 reach 7 am and the heaviest usage window is 90 minutes before the start, size for the peak, not the overall day. The rough ratio for running events is one unit per 75 to 100 individuals when everybody comes to when. Go tighter if you have limited time between waves. For 1,500, I would put 20 to 25 systems near the start, 10 by the finish, 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.

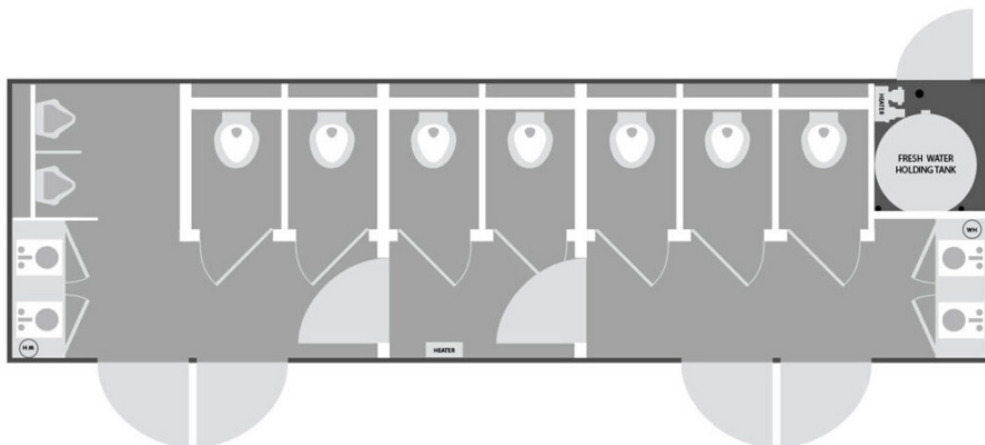
The two-minute planner's list

- Inputs to collect: expected peak tenancy, occasion hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one standard unit per 50 individuals for up to 4 hours, or guests times hours divided by 200.
- Adjustments: add 15 to half for alcohol, heat, or restricted venue restrooms; include ADA at 5 percent minimum or at least one; schedule mid-event service for long days.
- Hand hygiene: if systems lack sinks, add one double-sided handwash station for every 4 to 6 toilets; include sanitizer dispensers at entries and food lines.
- Placement: numerous little clusters beat one huge block, orient doors with wind and lighting in mind, and leave 3 to 4 feet between systems for ease of access and service hoses.

Keep those numbers in your pocket. They are close enough for quotes and early designs, and they track with how an experienced portable toilet supplier will price and plan.

The quiet art of placement

People remember if the restrooms seem like a walking. They likewise keep in mind if the smell wafts over the bar. A few layout techniques prevent both. Spread systems in several banks so the crowd self-distributes. Aim for a short walk from the main action, however not on top of the food or kids' locations. If you can, tuck them along a fence or hedgerow with clear signage and lighting. Face doors inward toward a makeshift corridor rather than out to the open field, which provides a little procedure of personal privacy and cuts wind gusts.



Level ground matters. Units rest on skids, and if the surface tilts, the doors drag and the hinges suffer. Gravel is fine, yard is great if firm, mulch can deal with plywood runners. Prevent soft sand or fresh sod. If rain is in the projection, add short-term matting along the approach. Your team will likewise require truck gain access to within 20 to 50 feet, depending on hose length, to deliver and service the systems. Inquire 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 economical solar or battery floodlights and aim them at the ground in front of the doors, not at eye level. You lower shadows without blinding your guests. A couple of stake lights to mark the path do more for security than a subdued generator tower blasting into the trees.

Accessibility is not optional

ADA-compliant systems do more than examine a box. They have flat thresholds, broader entrances, interior hand rails, and sufficient space to turn a movement device. It is not only wheelchair users who benefit. Moms and dads assisting children, guests on crutches, and anyone in formalwear browsing material and heels will utilize them. Lots of municipalities need a minimum of one ADA unit for any public event with portable toilets, and bigger events ought to target 5 to 10 percent of the total. Spread them amongst your clusters rather than isolating them in the far corner.

If you anticipate many families, order at least one family-friendly restroom with an altering table near the kids' zone. For festivals, consider providing totally free diapers and wipes sponsored by a brand. It is a modest expense that purchases a lot of goodwill.

Servicing during the event

For a brief wedding or a 4-hour school carnival, a pre-event tidy, properly equipped, may suffice. As soon as you cross into 6 to 8-hour territory or into participation above a few hundred, schedule a service. A pump-out truck can clear tanks, restock paper, and refresh deodorizer in about 2 to 5 minutes per system. It is loud, and it has an odor, however less invasive than a restroom that lacks paper at 4 pm. An experienced chauffeur understands 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 occasion, you compensate with greater initial unit counts. Increase the base number by 15 to 25 percent. Then overstock materials before gates open. That last piece sounds apparent, yet I have actually entered freshly delivered systems with just two rolls per stall for a 10-hour day. That is flirting with failure.

What to stock within, and what to skip

A basic individual restroom features toilet tissue, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise include seat covers. You control everything else. More is not always better. A lot of small, loose items become garbage or fall into the tank.

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

- Toilet paper: strategy two to three rolls per unit for every single four hours of active usage; double it for heavy alcohol or spicy, salty food menus.
- Hand health: if you have sinks, guarantee soap dispensers are complete and add a refill bottle for your service team; 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 indicating free pads and tampons at the attendant table or information cubicle; skip loose boxes inside the units, they end up soaked.
- Lighting: motion clip lights are terrific for wedding events at dusk, however for public events utilize external area lighting to prevent 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 specialist bags, which handle blended liquids and paper.

Seat covers divide opinions. People like seeing them, but they jam dispensers and end up being confetti in windy conditions. If you include them, use business dispensers with great tension and check them midway through the occasion. Air fresheners make their keep if you keep to gel pods or hanging blocks. Aerosols cause more damage than good in tight spaces.

If you have trailer restrooms, include paper towels and a mirror wipe protocol. Designate a staffer with a cleaning caddy every hour or 2. A quick mirror and counter wipe resets the experience.

Deciding between basic systems and a trailer

For many events, the best response is a mix. Standard portable toilets near the action for capability and a small trailer for VIP or bridal party gain access to. If your crowd is more than 400 individuals and the occasion extends beyond 6 hours, a trailer begins to make sense simply on user experience. If you do not have power, you will require a generator or a strong 20-amp circuit. Water can come from an on-board tank, however verify the trailer size and water requires with your company. Set the trailer on level ground and mind the approach, specifically if visitors wear heels.

I like to ask two questions. First, will this restroom experience materially alter your visitors' memory of the occasion? For a gala, probably yes. For a BBQ competitors, most likely not. Second, is your budget plan much better spent on a little trailer plus fewer basic units, or on more standard units and much better servicing? For a craft beer celebration, I have actually 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 site map, talk through service windows, warn you about soft ground, and show up with tidy, more recent units. They also address the phone on a Saturday afternoon. If you are gathering quotes, ask each company about average fleet age, repair protocols, and emergency situation action times. Ask for referrals from events of your size. Then check out the agreement twice, particularly the sections on shipment windows, off-hours charges, and damage waivers.

Transparent prices beats a low teaser rate with a dozen surcharges. Anticipate a line product for delivery and pickup, system rental each day or per weekend, handwash station rental, and service calls. Trailer restrooms include generator and water charges, often an attendant. A simple 10-unit wedding setup may range from a few hundred to a couple of thousand dollars depending upon region and timing. A festival scale order climbs up rapidly, however so does the expense of not ordering enough.

Anecdote for color: a customer as soon as conserved a couple of hundred by picking a bargain provider that ran an older fleet. By mid-afternoon, 2 doors would not lock, and one system listed like a ship at sea. The cost savings vaporized in personnel time and guest grievances. Since then, I deal with newer devices and responsive drivers as non-negotiables.



Alcohol changes everything

Beer adds restroom sees. Cocktails add more. White wine includes fewer but longer check outs. Hydration stations at summer season events likewise drive traffic. On a 90-degree day, I have actually watched use climb 20 to 30 percent over spring norms, even without beer camping tents. If you are charging for drinks, keep restrooms close to bar lines to prevent individuals abandoning the line. If you use endless mimosas, boost system counts by a minimum of 30 percent, strategy early service, and stock an extra roll per stall. Also, add more handwash capability than you believe you need. Sticky hands increase complaints.

Cleanliness protocols that really work

Assign one person on your team to restroom rounds. Not a volunteer who may wander, however a staffer with a simple list and a radio. They examine paper and soap levels, empty outside trash, clean door deals with, and relay any concerns to your supplier contact. Throughout a 12-hour food festival, I choose 3 checks before twelve noon, then per hour through the evening. Purchase that individual nitrile gloves, additional liners, a hand broom, paper towels, a neutral cleaner, and a courteous sign to hang briefly while they touch up. A visible cleaning existence does as much for visitor comfort as the actual cleaning.

If you hired an attendant through your supplier, coordinate shifts with your schedule. Attendants can assist lines, motivate handwashing, and refresh products. They also prevent mischief, which is the respectful term for what teenagers do to deodorizer cakes.

Dealing with weather condition, wind, and mud

Rain the day before can sink deliveries. If your field takes on water, caution your supplier so they can bring a smaller sized truck or matting. Once systems sit, stake them in pairs to avoid suggestion hazards in open, windy fields. On hot days, request light-colored units if readily available, or orient doors away from direct afternoon sun. Heat accelerates odors. Deodorizer obstructs help, however air flow assists more. Leave a small gap between systems, 3 to 4 inches, and do not cover the entire bank in strong fencing. If you desire a neater look, use lattice or slatted panels to keep air moving.

Permits, codes, and the stuff that ruins Fridays

Event permits often define restroom counts. Parks departments may require ADA units at set ratios. Health departments frequently appreciate handwashing near food prep, not simply sanitizer. If beer or red wine is served, local alcohol boards might request plans showing restrooms within particular ranges. None of this is hard, however it is easy to miss. Share your website strategy with your supplier early. The good ones will annotate positioning, confirm truck paths, and add hose pipe length notes so you can hand the strategy to a fire marshal without sweaty palms.

If your event sits on personal land, secure written approval for shipment and service gain access to times. If a gate code modifications 5 minutes before daybreak, your schedule breaks down. Call the neighbor with the narrow driveway and caution them about early trucks. It is the least glamorous sort of diplomacy, and it keeps moods cool.

Budgets and how to stretch them without cutting corners

Three levers matter most: the number of units, the service frequency, and the range from the supplier's yard. You can not want away transport time, however you can alter the very first 2. If cash is tight, prefer more systems over fancier ones and keep a scheduled service. A well serviced bank of standard units beats an undercount of

premium units every time. Place systems strategically to cut the need for additional clusters. Integrate small events that share a park into one order from the same provider to divide shipment fees.

Timing matters too. Weekends in spring and fall expense more since need spikes. If your occasion floats between dates, ask your provider where you can conserve. If you can accept shipment on a weekday and keep units locked till Saturday, you may avoid off-hours charges.

The tiny details guests really notice

An indication that states Restrooms in large, legible type sounds standard. It also prevents lost people pulling on fence gates. A little bowl of mints or sun block at a staffed station wins hearts. A baby changing table with a dispenser of liners wins more. A mirror at eye level inside a trailer is basic, but if you are using stand-alone units, one portable full-length mirror near the bank provides people a location to fix hair without blocking the door.

On the other hand, scented candles belong no place near portable toilets. Open flames and chemicals in little boxes do not blend. Also avoid scatter rugs, which soak up what should never ever be absorbed.

A final pass at the calculator, with difficult cases

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

Construction sites are a different rhythm. Less individuals, longer periods, daily service cycles. One unit per 10 employees for a 40-hour week is a common benchmark. Include a heated or lighted unit if you remain in winter season conditions, and anchor units on protected pads if the ground shifts with freeze and thaw. If your jobsite increases flooring by floor, high-rise systems with crane hooks keep restrooms accessible as the structure grows.

Choosing when to splurge

If you have one location to invest additional dollars, pick hand health and ADA access. They improve health results and guest comfort, duration. The next upgrade is service frequency. Then lighting and signage. After that, think about a VIP trailer if your occasion calls for a little theater. People forgive a plastic door, however they do not forgive a missing roll or a dark, confusing path.

Portable toilets may never ever be attractive, but they belong to the story your occasion tells. Strategy them with the exact same care you offer to food and music, and you will hear the most flattering feedback of all. Absolutely nothing about the bathrooms, which implies everything worked. That, and maybe a whispered thanks from your supplier 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

Buck's Sanitary Service has an address of 2640 State Hwy 99 N, Eugene, OR 97402

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 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.