

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 event. Individuals see when they are missing, filthy, or out of stock, and barely think twice when they simply work. That is why the mathematics behind how many systems you need and what to equip inside them matters more than the color of your linens or the Instagram wall. I have actually planned everything from 75-guest garden wedding events to 30,000-person food celebrations, and absolutely nothing draws lines, problems, and frenzied radio chatter like a restroom miscalculation.

This guide gives you a useful framework. Not just guidelines, but the context behind them, the compromises, and the little choices that purchase you a better visitor experience. If you currently have a portable toilet supplier you trust, wonderful. If not, I will show you how to vet one. In either case, the target is the very same: short lines, tidy interiors, and zero 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 very same thing. An individual restroom generally describes a single portable system with its own door and fixtures. The classic design 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 system by nevertheless lots of you need, and you have a bank of portable toilets.

Then there are restroom trailers, which are not the exact same. Trailers have numerous stalls within one vehicle-like structure, typically with flushing toilets, running water, lighting, climate control, mirrors, and nicer finishes. They require power and sometimes a water source. They shine at weddings, VIP locations, and corporate hospitality. They also cost more and require more website planning.

Between those, you will discover specialty units. ADA-compliant wheelchair accessible systems with larger doorways and turning radii. High-rise systems developed for cranes on building sites. Family units with changing tables. Handwash stations that stand alone. Knowing which mix you require is as important as the number of of each.

The short version of the math

You can estimate portable restroom rentals with a few inputs: headcount, event length, alcohol aspect, and service frequency. The more people and the longer they stay, the more capacity you require. Alcohol increases usage. Mid-event maintenance or pump-outs efficiently reset capacity for a part of your fleet.

Here is the basic mental model I use. One basic portable toilet supports roughly 50 visitors for as much as 4 hours with light to moderate alcohol. That is not a legal code number, it is a functional planning figure that the much better suppliers will nod at. Stretch the occasion to 8 hours, or plan for heavy drinking, and you need to scale up by 25 to 50 percent. Add handwash capability at approximately one double-sided station for every single 4 to 6 toilets if you do not have sinks [individual restroom](#) inside the units. For ADA units, strategy at least 5 percent of your overall count or a minimum of one, whichever is greater, unless regional code requests more. Baby altering gain access to, at least one dedicated system if you are selling numerous kids' tickets.

If you prefer a small formula, use this: base systems equivalent participants times hours divided by 200, then round up, and include 15 to 30 percent if alcohol will flow. That is conservative sufficient to trim lines, and easy enough 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, everybody gone by 11. That is 7 hours for the majority of participants. A lot of white wine and beer. Using the base formula, 200 times 7 divided by 200 is 7 systems. Include a 30 percent alcohol factor and you are at 9.1, so call it 10 overall individual restrooms. Make one ADA, even if the site says you do not require it, because older family members and visitors with strollers will thank you. If your portable toilets have built-in corner sinks, two stand-alone handwash stations might be enough for this size. If not, rent 3 to keep things moving. Ask the driver to orient the doors far from the prevailing wind and face them towards a course light. That little design choice pays off after dark.

Now a one-day food truck celebration with 5,000 participants who rotate through in waves. Let's call it 8 hours, 11 am to 7 pm. 5,000 times 8 divided by 200 equals 200 systems as a starting point, which often makes people

blink. Before you faint, fine-tune the usage pattern. Are 5,000 people on-site at the same time, or do they reoccur? If peak occupancy 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 then change for alcohol and food strength. Beer camping tents and spicy food boost traffic, so bump 30 to 45 to 50 units, and spread them across the premises. Set up at least one pump-out mid-day for the busiest banks. In my experience, that service pass deserves about 30 percent additional capacity for the day.

A charity 10K and 5K with rolling start times informs a various 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 system per 75 to 100 participants when everyone arrives at once. Go tighter if you have limited time in between waves. For 1,500, I would put 20 to 25 units near the start, 10 by the surface, and a couple of ADA systems in each cluster. Put the handwash near the food camping tents, not the corrals, to keep the lines separated.

The two-minute coordinator's list

- Inputs to gather: expected peak tenancy, occasion hours, alcohol volume, food strength, and whether on-site service is possible.
- Baseline: one standard unit per 50 people for as much as 4 hours, or guests times hours divided by 200.
- Adjustments: add 15 to 50 percent 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 do not have sinks, include one double-sided handwash station for every single 4 to 6 toilets; include sanitizer dispensers at entries and food lines.
- Placement: several little clusters beat one huge block, orient doors with wind and lighting in mind, and leave 3 to 4 feet between systems 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 quiet art of placement

People remember if the restrooms seem like a hike. They also keep in mind if the smell wafts over the bar. A couple of layout tricks prevent both. Spread units in numerous banks so the crowd self-distributes. Go for a short walk from the primary action, however not on top of the food or kids' areas. If you can, tuck them along a fence or hedgerow with clear signage and lighting. Face doors inward toward a makeshift passage instead of out to the open field, which provides a little step of 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 great, grass is great if company, mulch can deal with plywood runners. Avoid soft sand or fresh sod. If rain is in the projection, add short-lived matting along the technique. Your crew will likewise need truck gain access to within 20 to 50 feet, depending upon hose length, to deliver and service the systems. Inquire about maximum tube reach ahead of time so you do not back yourself into a corner with a picturesque, inaccessible spot.



For nighttime events, bring affordable solar or battery floodlights and intend them at the ground in front of the doors, not at eye level. You reduce shadows without blinding your guests. A couple of stake lights to mark the course do more for safety than a subdued generator tower blasting into the trees.

Accessibility is not optional

ADA-compliant systems do more than inspect a box. They have flat limits, wider entryways, interior handrails, and sufficient area to turn a movement device. It is not only wheelchair users who benefit. Moms and dads helping kids, visitors on crutches, and anybody in formalwear navigating material and heels will use them. Lots of municipalities need at least one ADA system for any public event with portable toilets, and bigger events need to target 5 to 10 percent of the total. Spread them among your clusters rather than isolating 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 providing complimentary diapers and wipes sponsored by a brand name. It is a modest expense that purchases a great deal of goodwill.

Servicing during the event

For a short wedding or a 4-hour school carnival, a pre-event tidy, correctly stocked, might be enough. When you cross into 6 to 8-hour area or into attendance above a couple of hundred, schedule a service. A pump-out truck can clear tanks, restock paper, and refresh deodorizer in about 2 to 5 minutes per unit. It is loud, and it has an odor, however less invasive than a restroom that lacks paper at 4 pm. An experienced motorist understands how to work a crowd. Ask your service provider to send out the crew throughout band soundcheck, a speaker session,

or when the food vendors are least knocked. The return on that 45-minute service window is longer lines avoided at the worst time.

If you can not service throughout the event, 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 obvious, yet I have actually entered freshly provided 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 comes with bathroom tissue, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise consist of seat covers. You manage everything else. More is not constantly better. A lot of small, loose products become garbage or fall under 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 four hours of active use; double it for heavy alcohol or spicy, salted food menus.
- Hand health: if you have sinks, guarantee soap dispensers are complete and include a refill bottle for your service team; if no sinks, include gel dispensers at each unit door plus shared sanitizer stands near food lines.
- Feminine care: stock discreet bins with liners and a little indication suggesting free pads and tampons at the attendant table or info cubicle; skip loose boxes inside the units, they wind up soaked.
- Lighting: movement clip lights are wonderful for wedding events at dusk, but for public events use external area lighting to avoid theft, and keep interiors uncluttered.
- Trash control: one lidded can for every 4 to 6 systems outside the cluster, not inside the stalls; line with heavy professional bags, which manage combined liquids and paper.

Seat covers divide viewpoints. Individuals like seeing them, however they jam dispensers and end up being confetti in windy conditions. If you include them, utilize business dispensers with good tension and inspect them midway through the event. 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 procedure. Designate a staffer with a cleansing caddy every hour or 2. A quick mirror and counter clean resets the experience.

Deciding in between basic units and a trailer

For many events, the best response is a mix. Standard portable toilets near the action for capacity and a small trailer for VIP or bridal celebration gain access to. If your crowd is more than 400 people and the occasion stretches beyond 6 hours, a trailer starts to make good sense simply 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 requires with your provider. Set the trailer on level ground and mind the approach, particularly if visitors use heels.

I like to ask two concerns. First, will this restroom experience materially change your visitors' memory of the occasion? For a gala, probably yes. For a barbeque competitors, probably not. Second, is your budget better spent on a little trailer plus fewer basic units, or on more basic units and better maintenance? For a craft beer festival, I have actually seen the second option yield better results.

Working with a portable toilet supplier

A strong portable toilet supplier solves problems you did not know you had. They ask about your site map, talk through service windows, alert you about soft ground, and arrive with clean, newer systems. They also answer the phone on a Saturday afternoon. If you are collecting quotes, ask each company about average fleet age, repair protocols, and emergency response times. Request references from events of your size. Then read the contract two times, especially the sections on delivery windows, off-hours costs, and damage waivers.

Transparent pricing beats a low teaser rate with a lots additional charges. Anticipate a line item for shipment and pickup, unit rental per day or per weekend, handwash station rental, and service calls. Trailer restrooms add generator and water charges, in some cases an attendant. An easy 10-unit wedding setup might vary from a couple of hundred to a number of thousand dollars depending upon region and timing. A festival scale order climbs up quickly, but so does the expense of not ordering enough.

Anecdote for color: a client once conserved a couple of hundred by selecting a deal service provider that ran an older fleet. By mid-afternoon, 2 doors would not latch, and one system listed like a ship at sea. The cost savings evaporated in staff time and visitor complaints. Since then, I treat newer equipment and responsive drivers as non-negotiables.

Alcohol changes everything

Beer adds restroom visits. Mixed drinks add more. Red wine adds fewer however longer check outs. Hydration stations at summertime events also drive traffic. On a 90-degree day, I have viewed usage climb 20 to 30 percent over spring standards, even without beer tents. If you are charging for beverages, keep restrooms near bar lines to prevent individuals deserting the line. If you provide endless mimosas, boost system counts by a minimum of 30 percent, strategy early service, and stock an additional roll per stall. Also, include more handwash capacity than you think you need. Sticky hands increase complaints.

Cleanliness procedures that in fact work

Assign someone on your group to restroom rounds. Not a volunteer who may wander, but a staffer with an easy list and a radio. They examine paper and soap levels, empty exterior trash, wipe door manages, and relay any issues to your supplier contact. During a 12-hour food festival, I choose 3 checks before noon, then hourly through the night. Purchase that person nitrile gloves, extra liners, a hand broom, paper towels, a neutral cleaner, and a respectful indication to hang briefly while they retouch. A visible cleaning existence does as much for guest comfort as the real cleaning.

If you worked with an attendant through your supplier, coordinate shifts with your schedule. Attendants can guide lines, motivate handwashing, and refresh materials. They also discourage mischief, which is the courteous term for what teens do to deodorizer cakes.

Dealing with weather condition, wind, and mud

Rain the day before can sink deliveries. If your field takes on water, alert your supplier so they can bring a smaller truck or matting. Once units sit, stake them in pairs to avoid tip risks in open, windy fields. On hot days, ask for light-colored units if offered, or orient doors far from direct afternoon sun. Heat speeds up smells. Deodorizer blocks help, but airflow assists more. Leave a small gap between units, 3 to 4 inches, and do not wrap the whole bank in strong fencing. If you want a neater appearance, usage lattice or slatted panels to keep air moving.

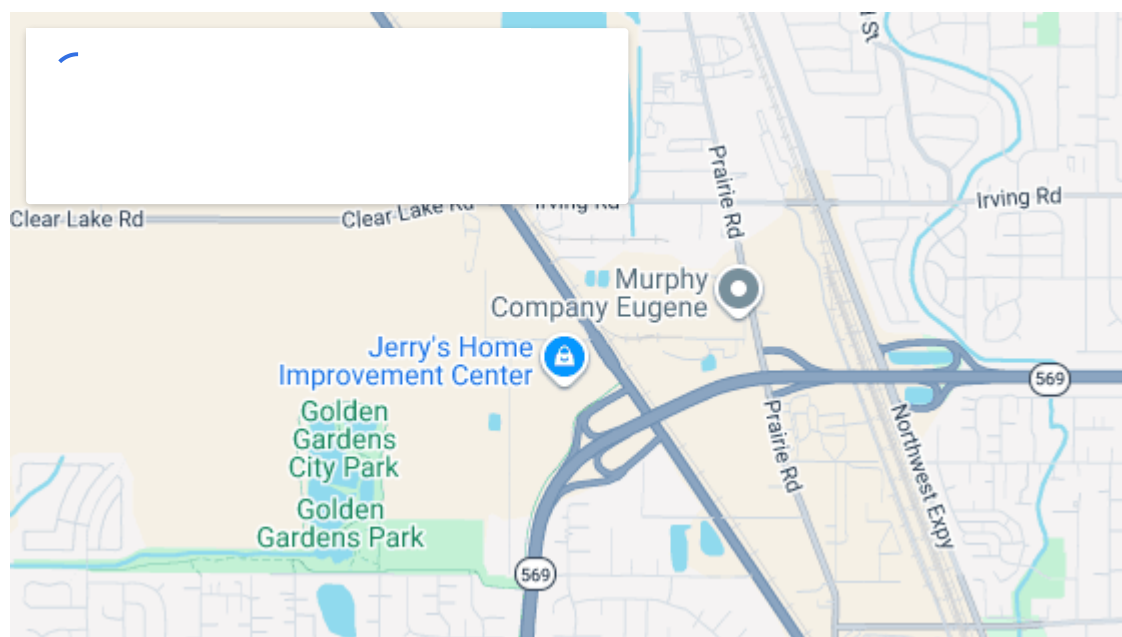
Permits, codes, and the things that ruins Fridays

Event allows sometimes define restroom counts. Parks departments might require ADA units at set ratios. Health departments often appreciate handwashing near food preparation, not just sanitizer. If beer or white wine is served, regional alcohol boards may ask for plans showing restrooms within specific distances. None of this is hard, however it is easy to miss out on. Share your website plan with your supplier early. The great ones will annotate positioning, verify truck routes, and include hose length notes so you can hand the plan to a fire marshal without sweaty palms.

If your event sits on private land, safe and secure written permission for shipment and service gain access to times. If a gate code changes five minutes before sunrise, your schedule breaks down. Call the next-door neighbor with the narrow driveway and alert them about early trucks. It is the least attractive sort of diplomacy, and it keeps tempers cool.

Budgets and how to extend them without cutting corners

Three levers matter most: the variety of systems, the service frequency, and the distance from the supplier's yard. You can not want away transport time, however you can alter the first two. If cash is tight, prefer more systems over fancier ones and keep a scheduled service. A well serviced bank of standard systems beats an undercount of premium systems every time. Place systems tactically to cut the requirement for extra clusters. Integrate little events that share a park into one order from the very same service provider to divide delivery fees.



Timing matters too. Weekends in spring and fall expense more due to the fact that need spikes. If your event floats in between dates, ask your supplier where you can conserve. If you can accept shipment on a weekday and keep units locked up until Saturday, you might avoid off-hours charges.

The tiny information visitors in fact notice

An indication that says Restrooms in large, legible type sounds fundamental. It also avoids lost individuals tugging 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 standard, but if you are using stand-alone units, one portable full-length mirror near the bank offers individuals a place to fix hair without blocking the door.

On the flip side, aromatic candle lights belong nowhere near portable toilets. Open flames and chemicals in little boxes do not blend. Likewise avoid scatter carpets, which soak up what ought to never be absorbed.

A last pass at the calculator, with tricky cases

If your occasion is all-day however people see in shifts, prepare for peak, not total. A farmers market with 2,000 overall consumers over 6 hours may only 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 workers in a 90-minute window acts like a concert intermission. Press your ratio tighter, one system per 35 to 40 individuals, and place the bank within a 2-minute walk.

Construction sites are a different rhythm. Fewer people, longer durations, everyday service cycles. One system per 10 employees for a 40-hour week is a common standard. Add a heated or lighted unit if you remain in winter season conditions, and anchor systems on protected pads if the ground moves with freeze and thaw. If your jobsite increases flooring by floor, high-rise units with crane hooks keep restrooms accessible as the building grows.

Choosing when to splurge

If you have one area to invest extra dollars, select hand health and ADA gain access to. They improve health results and guest comfort, period. The next upgrade is service frequency. Then lighting and signage. After that, think about a VIP trailer if your event requires 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 glamorous, however they belong to the story your occasion informs. Strategy them with the exact same care you provide 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 team at 9 pm when lines are brief, supplies are full, and the radio remains quiet.

Buck's Sanitary Service is located in Eugene, Oregon

Buck's Sanitary Service provides portable restroom rentals

Buck's Sanitary Service serves the Willamette Valley

Buck's Sanitary Service serves Roseburg, Oregon

Buck's Sanitary Service serves Florence, Oregon

Buck's Sanitary Service rents luxury restroom trailers

Buck's Sanitary Service offers individual portable restroom units

Buck's Sanitary Service provides shower trailers

Buck's Sanitary Service offers restroom trailer units

Buck's Sanitary Service supplies handwashing stations

Buck's Sanitary Service supplies hand sanitizer accessories

Buck's Sanitary Service supplies holding tanks

Buck's Sanitary Service provides restrooms for weddings and special events

Buck's Sanitary Service provides restrooms for construction projects

Buck's Sanitary Service helps customers plan restroom quantities for events

Buck's Sanitary Service is family owned and operated

Buck's Sanitary Service has office address 3960 W 12th Avenue, Eugene, Oregon

Buck's Sanitary Service accepts payment by credit cards

Buck's Sanitary Service has provided sanitation services since 1965

Buck's Sanitary Service offers sanitation services for festivals and community events

Buck's Sanitary Service has a phone number of (541) 342-3905

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Buck's Sanitary Service has 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](tel:5413423905) Monday through Friday 7:00am to 5:00pm, Closed Saturdays & Sundays.

How can I contact Buck's Sanitary Service?

You can contact Buck's Sanitary Service by phone at: [\(541\) 342-3905](tel:5413423905), visit their website at <https://bucks-sanitary.com/> or connect on social media via [Facebook](#) or [Instagram](#)

After shopping at the [Eugene Saturday Market](#), vendors and event planners often rely on an individual restroom, portable restroom rentals, portable toilets, and a portable toilet supplier to serve busy crowds.