

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 unrecognized heroes of a smooth occasion. Individuals see when they are missing, filthy, or out of stock, and barely reconsider when they just work. That is why the mathematics behind how many systems you require 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, grievances, and frenzied radio chatter like a restroom miscalculation.

This guide provides you a useful structure. Not simply rules of thumb, but the context behind them, the compromises, and the small choices that purchase you a much better guest experience. If you already 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 exact same: short lines, tidy interiors, and no stalls out of order by sundown.

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

In the portable restroom world, people utilize different terms for what appears like the exact same thing. An individual restroom normally describes a single portable unit with its own door and components. The traditional

design 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 operate. Multiply that system by however lots of you require, 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, frequently with flushing toilets, running water, lighting, climate control, mirrors, and nicer surfaces. They require power and in some cases a water source. They shine at wedding events, VIP areas, and business hospitality. They also cost more and require more site planning.

Between those, you will find specialty systems. ADA-compliant wheelchair accessible systems with broader entrances and turning radii. High-rise systems created for cranes on construction websites. Family units with changing tables. Handwash stations that stand alone. Understanding which blend you require is as crucial as how many of each.

The brief version of the math

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

Here is the basic mental design I utilize. One basic portable toilet supports approximately 50 guests for as much as 4 hours with light to moderate alcohol. That is not a legal code number, it is an operational preparation figure that the better suppliers will nod at. Stretch the occasion to 8 hours, or prepare for heavy drinking, and you require to scale up by 25 to 50 percent. Include handwash capability at roughly one double-sided station for every 4 to 6 toilets if you do not have sinks inside the units. For ADA units, plan a minimum of 5 percent of your overall count or a minimum of one, whichever is higher, unless regional code requests more. Baby altering access, at least one dedicated system if you are selling lots of kids' tickets.

If you prefer a small formula, use this: base units equivalent attendees 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 easy enough to calculate in your head.

A useful walk-through, with genuine numbers

Take a 200-person wedding at a winery. Ceremony at 4 pm, mixed drink hour at 5, dinner at 6, band at 8, everybody gone by 11. That is 7 hours for a lot of attendees. Plenty of wine and beer. Utilizing the base formula, 200 times 7 divided by 200 is 7 units. Add a 30 percent alcohol element and you are at 9.1, so call it 10 total individual restrooms. Make one ADA, even if the website states you do not need 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 might be enough for this size. If not, rent three to keep things moving. Ask the driver to orient the doors far from the prevailing wind and face them towards a course light. That small design choice pays off after dark.



Now a one-day food truck festival with 5,000 attendees who rotate through in waves. Let's call it 8 hours, 11 am to 7 pm. $5,000 \text{ times } 8 \text{ divided by } 200$ equates to 200 units as a starting point, which frequently makes people blink. Before you faint, improve the usage pattern. Are 5,000 people on-site at once, or do they come and go? If peak occupancy is 3,000 and average dwell time is 2 hours, you can prepare more like $3,000 \text{ times } 2 \text{ divided by } 200$, which is 30 units, and then adjust for alcohol and food strength. Beer tents and hot food increase traffic, so bump 30 to 45 to 50 systems, and spread them throughout the premises. Set up at least one pump-out mid-day for the busiest banks. In my experience, that service pass is worth about 30 percent extra capacity for the day.

A charity 10K and 5K with rolling start times informs a different story. Short dwell time, strong peaks. If 1,500 runners plus 1,000 viewers reach 7 am and the heaviest use window is 90 minutes before the start, size for the peak, not the total day. The rough ratio for running events is one unit per 75 to 100 individuals when everyone arrives at as soon as. Go tighter if you have limited time in between waves. For 1,500, I would put 20 to 25 systems near the start, 10 by the finish, and a couple of ADA systems in each cluster. Put the handwash near the food tents, not the corrals, to keep the lines separated.

The two-minute coordinator's list

- Inputs to collect: anticipated peak tenancy, occasion hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one standard unit per 50 individuals for approximately 4 hours, or guests times hours divided by 200.
- Adjustments: include 15 to 50 percent for alcohol, heat, or minimal venue restrooms; add ADA at 5 percent minimum or a minimum of one; schedule mid-event service for long days.

- Hand health: if units do not have sinks, add one double-sided handwash station for every single 4 to 6 toilets; add 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 in between systems for accessibility and service hoses.

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

The quiet art of placement

People remember if the restrooms feel like a hike. They likewise remember if the smell wafts over the bar. A few design tricks prevent both. Spread systems in several banks so the crowd self-distributes. Go for a short walk from the main action, however not on top of the food or kids' areas. If you can, tuck them along a fence or hedgerow with clear signs and lighting. Face doors inward toward a makeshift passage rather than out to the open field, which offers a small step of privacy and cuts wind gusts.

Level ground matters. Units rest on skids, and if the surface area tilts, the doors drag and the hinges suffer. Gravel is great, turf is great if firm, mulch can work with plywood runners. Avoid soft sand or fresh sod. If rain is in the forecast, add temporary matting along the approach. Your crew will likewise need truck gain access to within 20 to 50 feet, depending on tube 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, unreachable spot.

For nighttime events, bring low-cost solar or battery floodlights and aim them at the ground in front of the doors, not at eye level. You reduce shadows without blinding your visitors. A number of stake lights to mark the path do more for security 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, wider entryways, interior hand rails, and adequate area to turn a mobility gadget. It is not only wheelchair users who benefit. Parents helping kids, visitors on crutches, and anybody in formalwear browsing fabric and heels will utilize them. Numerous municipalities require at least one ADA system for any public occasion with portable toilets, and larger events need to target 5 to 10 percent of the overall. Spread them amongst your clusters rather than separating them in the far corner.

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

Servicing throughout the event

For a short wedding or a 4-hour school carnival, a pre-event tidy, effectively stocked, may be enough. When 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 a smell, but less intrusive than a bathroom that lacks paper at 4 pm. An experienced motorist knows how to work a crowd. Ask your company to send out the crew throughout 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 throughout the occasion, you compensate with greater initial unit counts. Increase the base number by 15 to 25 percent. Then overstock products before gates open. That last piece sounds obvious, yet I have stepped into freshly delivered systems with just 2 rolls per stall for a 10-hour day. That is flirting with failure.

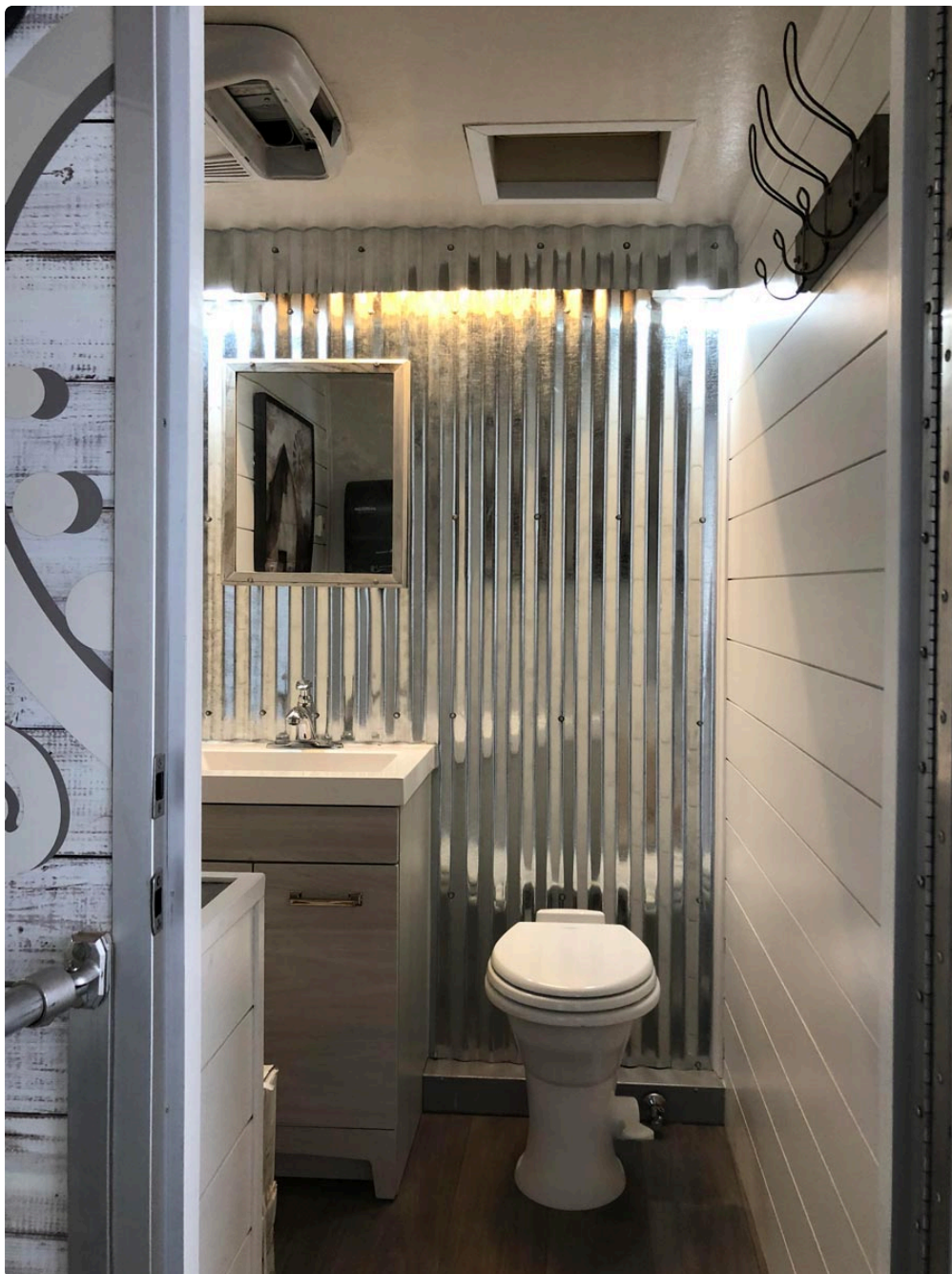
What to stock inside, and what to skip

A fundamental individual restroom features toilet tissue, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise include seat covers. You manage whatever else. More is not constantly much better. Too many little, loose products end up being garbage or fall into the tank.

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

- Toilet paper: plan two to three rolls per unit for every single 4 hours of active use; 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 system door plus shared sanitizer stands near food lines.
- Feminine care: stock discreet bins with liners and a little indication indicating free pads and tampons at the attendant table or information cubicle; avoid loose boxes inside the units, they end up soaked.
- Lighting: motion clip lights are fantastic for wedding events at dusk, but for public events use external area lighting to prevent theft, and keep interiors uncluttered.
- Trash control: one lidded can for every single 4 to 6 systems outside the cluster, not inside the stalls; line with heavy contractor bags, which manage blended liquids and paper.

Seat covers divide opinions. People like seeing them, however they jam dispensers and become confetti in windy conditions. If you include them, utilize business dispensers with excellent 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 damage than excellent in tight spaces.



If you have trailer restrooms, include paper towels and a mirror clean procedure. Appoint a staffer with a cleansing caddy every hour or more. A fast mirror and counter clean resets the experience.

Deciding between basic units and a trailer

For many events, the right response is a mix. Requirement portable toilets near the action for capability and a little trailer for VIP or bridal celebration access. If your crowd is more than 400 people and the occasion extends beyond 6 hours, a trailer starts 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 originate from an on-board tank, however verify the trailer size and water needs with your company. Set the trailer on level ground and mind the method, particularly if guests wear heels.

I like to ask two concerns. Initially, will this restroom experience materially alter your guests' memory of the occasion? For a gala, probably yes. For a BBQ competitors, probably not. Second, is your spending plan better invested in a little trailer plus less standard units, or on more standard systems and much better maintenance? For a craft beer festival, I have seen the second choice yield much better results.

Working with a portable toilet supplier

A strong portable toilet supplier solves problems you did not know you had. They inquire about your website map, talk through service windows, warn you about soft ground, and get here with tidy, more recent systems. They likewise address the phone on a Saturday afternoon. If you are gathering quotes, ask each company about typical fleet age, repair work protocols, and emergency situation reaction times. Ask for referrals from events of your size. Then check out the contract twice, particularly the sections on shipment windows, off-hours costs, and damage waivers.

Transparent prices beats a low teaser rate with a dozen additional charges. Expect a line item for shipment and pickup, unit rental each day or per weekend, handwash station rental, and service calls. Trailer restrooms add generator and water charges, often an attendant. A simple 10-unit wedding setup might vary from a few hundred to a number of thousand dollars depending on region and timing. A celebration scale order climbs quickly, but so does the cost of not buying enough.

Anecdote for color: a customer as soon as conserved a couple of hundred by selecting a bargain 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 savings vaporized in personnel time and visitor complaints. Ever since, I deal with more recent devices and responsive drivers as non-negotiables.

Alcohol changes everything

Beer includes restroom check outs. Cocktails include more. Red wine adds less but longer check outs. Hydration stations at summer season events also drive traffic. On a 90-degree day, I have actually watched usage climb 20 to 30 percent over spring standards, even without beer tents. If you are charging for beverages, keep restrooms close to bar lines to avoid individuals abandoning the line. If you provide bottomless mimosas, increase system counts by a minimum of 30 percent, plan early service, and stock an additional roll per stall. Likewise, add more handwash capacity than you believe you require. Sticky hands increase complaints.

Cleanliness procedures that in fact work

Assign one person on your team to restroom rounds. Not a volunteer who might drift, but a staffer with an easy checklist and a radio. They inspect paper and soap levels, empty outside garbage, wipe door manages, and relay any problems to your supplier contact. Throughout a 12-hour food festival, I prefer three checks before twelve noon, then per hour through the night. Buy that individual nitrile gloves, additional liners, a hand broom, paper towels, a neutral cleaner, and a respectful sign to hang briefly while they retouch. A noticeable cleansing 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 guide lines, encourage handwashing, and refresh supplies. They likewise deter mischief, which is the courteous 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 handles water, warn your supplier so they can bring a smaller sized truck or matting. Once units sit, stake them in sets to avoid idea dangers in open, windy fields. On hot days, ask for light-colored systems if available, or orient doors away from direct afternoon sun. Heat accelerates odors. Deodorizer blocks aid, but airflow assists more. Leave a small space [portable toilets](#) between units, 3 to 4 inches,

and do not wrap the whole bank in solid fencing. If you want a neater appearance, use lattice or slatted panels to keep air moving.

Permits, codes, and the things that ruins Fridays

Event allows sometimes specify restroom counts. Parks departments might require ADA systems at set ratios. Health departments typically appreciate handwashing near food prep, not simply sanitizer. If beer or white wine is served, regional alcohol boards might ask for strategies revealing restrooms within certain ranges. None of this is hard, however it is easy to miss. Share your website plan with your supplier early. The good ones will annotate placement, verify truck routes, and add pipe length keeps in mind so you can hand the strategy to a fire marshal without sweaty palms.

If your occasion rests on private land, safe written approval for shipment and service access times. If a gate code modifications five minutes before daybreak, your schedule falls apart. Call the next-door neighbor with the narrow driveway and alert them about early trucks. It is the least attractive type of diplomacy, and it keeps tempers cool.

Budgets and how to extend them without cutting corners

Three levers matter most: the variety of units, the service frequency, and the distance from the supplier's lawn. You can not wish away transport time, but you can change the very first 2. If money is tight, favor more units over fancier ones and keep a scheduled service. A well serviced bank of standard units beats an undercount of premium systems every time. Location systems tactically to cut the need for extra clusters. Integrate small events that share a park into one order from the exact same company to split delivery fees.

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



The tiny information visitors really notice

An indication that states Restrooms in large, legible type sounds basic. It also avoids lost individuals tugging on fence gates. A little bowl of mints or sunscreen at a staffed station wins hearts. An infant altering table with a dispenser of liners wins more. A mirror at eye level inside a trailer is basic, however if you are using stand-alone systems, one portable full-length mirror near the bank provides people a location to fix hair without obstructing the door.

On the flip side, aromatic candle lights belong no place near portable toilets. Open flames and chemicals in small boxes do not mix. Also avoid scatter carpets, which absorb what should never ever be absorbed.

A last pass at the calculator, with difficult cases

If your occasion is all-day but individuals visit 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 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 behaves like a show intermission. Push your ratio tighter, one unit per 35 to 40 individuals, and place the bank within a 2-minute walk.

Construction sites are a various rhythm. Less people, longer periods, daily service cycles. One unit per 10 workers for a 40-hour week is a common criteria. Add a heated or lighted unit if you remain in winter conditions, and anchor systems on secure pads if the ground moves with freeze and thaw. If your jobsite increases flooring by flooring, high-rise units with crane hooks keep restrooms accessible as the structure grows.

Choosing when to splurge

If you have one location to invest extra dollars, choose hand hygiene and ADA gain access to. They enhance health results and guest convenience, period. The next upgrade is service frequency. Then lighting and signs. After that, think about a VIP trailer if your occasion requires 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, however they become part of the story your occasion tells. Strategy them with the exact same care you provide to food and music, and you will hear the most flattering feedback of all. Nothing about the bathrooms, which means whatever worked. That, and maybe a whispered thanks from your supplier team at 9 pm when lines are short, supplies 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

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](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.