

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 one of those line products no one wishes to speak about until the line starts snaking into the parking area and the coffee truck team is murmuring about mutiny. Get the best mix of systems, handwash stations, and prompt service, and your event or jobsite hums. Bungle it, and you will find out about it from everyone, approximately and consisting of the fire marshal. I have actually set up portable restroom rentals for muddy celebrations, peaceful business picnics, and hardhat jobs that ran through winter. The patterns repeat. The stakes are basic, however the solutions need genuine planning.

The peaceful mathematics behind pleasant queues

Let's start with headcount. The back-of-napkin guideline many teams use is one basic unit per 50 individuals for a 4 to 5 hour occasion with light drink service. If alcohol streams or the event goes longer, double the count or plan mid-event servicing. If you expect 500 attendees over 8 hours with beer, the single most typical failure is purchasing 10 units and calling it done. You will require closer to 18 to 22, and then you ought to include either a midday pump and revitalize or a couple of high-capacity choices like trailer restrooms that turn lines faster.

Job websites behave in a different way. The baseline there originates from OSHA-inspired ratios, but they are bare minimums and assume constant, foreseeable use. For building and construction crews of 20 to 30 working ten-hour shifts, strategy at least two systems plus a handwash station, serviced 3 times per week in hot months and a minimum of twice each week otherwise. Include a third unit if the crew works overtime, you have numerous trade stacks onsite, or if the site design forces longer walks.

The essential variable numerous folks miss out on is surge. People do not check out centers equally. Intermissions, wave begins, lunch bells, or a foreman's security talk can send a hundred individuals to the nearest door within 10 minutes. That is where an additional cluster of 3 to 4 portable toilets near the food and an extra individual restroom near the VIP tent conserve your day.

How to think of placement without causing a foot traffic jam

A decent portable toilet supplier will stroll your site map with you. If they arrive, look around, and state "We'll drop them by the gate," reveal them a better area. You want exposure without turning the restrooms into the event's front door. Keep them 15 to 30 feet downwind of food prep, not uphill from open water, and within 25 feet of flat truck gain access to so the vacuum hoses can reach for service.

At festivals, I like a primary bank near the primary corridor and a smaller sized, tucked cluster near the stage left exit where folks remove naturally. If you know your crowd will backload participation right before the headliner, have a roving handwash cart staged with extra paper and sanitizer. The staffer pressing that cart is a secret weapon. They keep little issues small.

On task sites, spread units to match the work fronts. Crews dislike losing 10 minutes each way for a bathroom journey. If the job spans multiple levels, put an unit on each level where work occurs. If you are utilizing crane lifts, coordinate shipment windows and positioning before steel arrives. Systems do not like to move as soon as the site gets tight.

Handwash stations that keep peace with the health inspector

Handwash is not a device. It is the 2nd half of sanitation. For events with food, set up one handwash station for every two to 4 restrooms and put them where people exit, not simply where they get in. Soap works much better than sanitizer when hands are actually dirty, but provide both. A portable sink with foot pumps, fresh water tanks, and clear "wash here" signage surpasses any variety of wall-mounted sanitizer dispensers that bucks-sanitary.com portable toilets run dry at the worst moment.

For sites without pressurized water, confirm how typically the supplier refills. In summertime, a two-basin handwash station can run dry after 200 to 300 usages, less if people linger or cup water to consume. If your event includes unpleasant foods - crawfish boils, barbecue, funnel cakes - use skyrocketers. That is the day you add another set of stations by the picnic tables and position a garbage barrel nearby so paper towels do not decorate the hedges.

There is also the optics element. Visitors judge the entire operation by the state of the sinks. A well stocked handwash with paper, soap, garbage, and a decent mat underfoot does more for your credibility than another dozen branded banners.

The add-ons that spend for themselves throughout peak periods

People typically imagine the term "add-ons" means aromatic tabs and fancy mirrors. On a busy day, the add-ons that matter are the ones that speed throughput, keep units clean, and manage edge cases.

Hands-free flushing and foot-pump sinks reduce touch points and viewed ick. Solar lighting or battery puck lights inside systems can double viewed tidiness and actually decrease slips after sunset. For nighttime events, I choose LED strings along the row and a motion light at the handwash station. Good light turns the line much faster because guests can see paper and locks 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 systems after a storm. Supply a safe path 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 flows with less smell and less complaints. I utilize them for VIP zones, weddings, and multi-day conferences where the exact same guests return, and expectations approach every hour. They cost more, however one three-stall trailer can cover the work of 6 to 8 standard units due to the fact that turnover is faster.

Accessibility is not an add-on, however lots of people treat it like one. Order ADA-compliant systems at a ratio that matches your audience and venue guidelines. Offer a firm, level course and appropriate turning radius. A compliant portable restroom is larger, has handrails, and frequently a ramp. If your supplier attempts to replace a "roomy" standard system, push back. That is not compliance.

Vetting a supplier without turning it into a procurement novella

You desire a partner, not simply a truck that drops blue boxes and disappears. Start with response time. Send a simple website sketch and a headcount quote, then enjoy how they respond to. An excellent shop will ask about hours, beverage service, surface, sound regulations, and service gates. If they send just a rate sheet with system counts per 50 visitors and a one-size quote, keep them as a backup and keep looking.

Ask about fleet age. Modern units have much better ventilation, sealed floors, and hardware that holds up. I do not need brand-new everything, however I expect constant equipment without mismatched latches or cloudy vents. Inspect if they have dedicated festival fleets versus construction fleets. You can use construction-grade systems at a reasonable, but they usually lack interior racks, coat hooks, and subtle touches that matter to visitors in night wear.

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

Finally, insurance coverage and licenses. It's unglamorous, but you want proof of liability insurance, workers' compensation, and any regional licenses required to put units on walkways, parks, or right of way. If you are utilizing a generator for trailer restrooms, validate who pulls the electrical license 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 ignore service frequency. That is how a clean row at 10 a.m. Ends up being a shame by 4 p.m. For events longer than five hours, schedule at least one pump, clean, and restock during a natural lull. For festivals, divided the site into zones and turn service so you always have open alternatives. Mark

your map with access lanes. Crews can not magic a service truck through a sea of campers if you block them with stanchions and food carts.

On job sites, match service to season. Summertime heat and lunch burritos do not complement a twice-a-week pump. 3 times weekly is the norm for 20 to 30 employees in high heat. If you share centers with subcontractors who bring in extra hands for pours or examinations, text your supplier the day in the past and include a spot service. The minimal charge is more affordable than the lost productivity of a team circling a locked unit.

Suppliers sometimes pitch "endless service" packages. Ask what endless ways. Typically it equates to one set up go to daily with an alternative to call for extra, subject to truck accessibility. Absolutely nothing is really unlimited when the vacuum trucks are already booked.

When crowds spike, design for throughput first, aesthetic appeals second

Peak periods steal your margin of error. At a county fair, our lunch break window sprinted from 11:50 to 12:30. We included a pod of 6 portable toilets near the primary grill and a separate bank of 3 with 2 sinks at the kids' craft tent. The surprise win was two little handwash units outside the animal petting barn. Moms and dads went there initially, then moved to food. That small placement minimized sauce-coated hands touching our sinks and made the primary banks last longer between services.

Throughput is about actions, sightlines, and decisions. Keep lines directly and short with clear entry and exit courses. Avoid long runs of 10 or twelve in a single tight row without a center break. Individuals think twice when they can not see job indicators. A center aisle between 2 rows of five lets guests peel into the first open door rather than line up single file.

If you have bar service, do not place restrooms inside the exact same confine. That seems effective however it produces a traffic knot and slows both beverages and bathrooms. Keep them nearby with a short desire course. Add a high-top table by the handwash so folks do not balance beverages on sinks or inside stalls, which constantly ends with a sticky floor.

The odd little information that matter more than you think

Paper, naturally, however likewise the dispenser style. Multi-roll holders jam less than single-roll shielding. Seat covers can help, however they go out quick and clog if tossed into the tank. If you add them, add a clear signs note to trash them, not flush them. That signs works much better than stern warnings tucked below eye height.

Odor control starts with service and ventilation. Blue dye blocks are not magic. Air flow is. Units with complete roofing system vents and split doors between usages smell 5 times much better than clean systems that bake in still air. For multi-day events, ask suppliers for roofing vent filters or charcoal caps if you are in dense setups with wind shadows. In hot climates, shade fabric or a pop-up canopy over a bank lowers heat by 10 to 15 degrees and keeps plastic from turning into a sluggish cooker.

If you anticipate lines of families, a single individual restroom equipped with a fold-down altering table is worth its footprint. Parents will thank you, therefore will the crews who do not have to fish diapers from standard tanks.

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

Events focus on visitor flow and optics. Job sites prioritize uptime and employee convenience. Put systems where crews work, accept that they will take a pounding, and spend for resilient skids or tie-downs if you remain in windy zones. On websites with poor drainage, put on compacted gravel pads. The number of times I have saved a listing restroom after a summer season thunderstorm could fill a short memoir.



Site managers typically request lockable units to avoid off-hours use. Combo 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 sites, file who pays for damage and graffiti clean-up. Numerous portable toilet suppliers offer damage waivers that cover the normal chaos for a regular monthly cost. The waiver is worth it if you have an exposed boundary near nightlife.

Restocking on sites works best if the supervisor takes 5 minutes on service days to stroll the units with the motorist. Little problems get fixed 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 defects. The log also pushes responsibility. People think twice previously abusing a system that someone visibly cares for.

Pricing that makes good sense without playing shell games

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

Be careful of too-good-to-be-true base rates. They typically leave out fuel additional charges, ecological fees, and after-hours pickups. Nothing eliminates a budget plan much faster than forgetting that a Sunday night strike counts as overtime. Get clearness in composing on cancellation windows, rain dates, and what happens if your

website is not accessible when the truck shows up. Some suppliers bill a dry run charge if they roll up and can not drop.

Insurance certificates might include admin fees if you need special endorsements. Plan for it, not as a surprise line item. If your venue requires bond or efficiency warranties, 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 individual enjoys supplies, communicates with the supplier, and has the authority to shift stanchions or call for a spot service. They bring an essential ring, extra paper, and a radios channel. At larger events, location little "If this system requires attention, text ..." signs inside. Path those texts to both your captain and the supplier dispatcher.

QR codes can work if cell coverage exists. If you remain in a field with one overworked tower, go analog. I have used easy colored flags: green for equipped, yellow for low, red for change. Personnel flip flags on the system roofing system or at the end of the row. A roving runner repairs materials without debate.

For job sites, tack restroom checks onto day-to-day safety walks. A 15-second glimpse inside each system avoids 30-minute grievances later.

Mistakes I see most often, and how to evade them

The greatest hits go like this. Under-ordering for long events with alcohol. Placing all units in one picturesque but unreachable corner. Forgetting handwash or presuming sanitizer alone satisfies the health inspector. Neglecting ADA requirements. Setting up service when the website is blockaded. Failing to stage lighting, then wondering why everyone dislikes the night shift.

The repair is not brave. It is a blend of math, empathy, and logistics. You determine your anticipated bodies-by-the-hour, you put restrooms where feet already want to go, and you provide individuals a clean, lit, apparent location to wash. Then you call your portable toilet supplier a day before the show and verify one more time that the truck can reach every unit.

A five-minute pre-book checklist

- Map the crowd by hour, not simply total attendance, and note surge times like intermissions or lunch.
- Place primary banks near natural paths with a secondary cluster where lines will form throughout surges.
- Set ratios for ADA systems and verify hard, level access paths with the right 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 garbage, plus lighting after dusk.

Picking the best add-ons for the moment

- Lighting packages or solar pucks for safety and speed after dark - small expense, big impact.
- Trailer restrooms for VIP or high-expectation zones - greater per hour throughput and less complaints.
- Winterization and ground mats in cold or damp conditions - prevents frozen tanks and stuck doors.
- Extra handwash systems near food, petting areas, or messy activities - reduces lines at main sinks.
- Locks, skids, or liftable systems for building and windy sites - keeps units where you desire them.

A note on individual restrooms and special cases

If you serve visitors who need privacy beyond standard stalls, consider a devoted individual restroom in a quieter corner, significant and softly lit. I discovered this at a half-marathon where a number of runners requested a calm, single-occupant choice pre-race. We moved an unit near the medical tent with a little indication and a mat underfoot. It saw steady, respectful usage and relieved pressure on the basic banks.



Nursing parents value a large, tidy unit with a shelf, a little battery fan, and a discreet place. These touches are not luxuries. They are practical accommodations that expand your audience and protect your brand.

Reading a website the way a supplier does

When a crew primary steps off the truck, they see hose lengths, blind corners, slopes, and trees that enjoy to tear vents. If you provide area to do their job, you improve results. Mark sprinkler lines, watering controls, and shallow utilities. Nothing ruins an early morning like a stake through a water line under your restroom row. Leave a six-foot devices buffer so doors swing totally and the pump crew can work without bumping guests.

If your occasion consists of Recreational vehicles or food trucks, note generator exhaust courses. Put restrooms upwind, not in the plume. If you have livestock or pet zones, offer restrooms a respectful berth and think hard about cleaning schedules. You do not want a service truck scaring animals mid-show.

The simple indications that you selected well

You understand you picked the ideal portable toilet supplier when they call you before you call them. They validate gates, inquire about revised attendance, and text an ETA with the motorist's name. Their units arrive

clean, with fresh seals, uncracked vents, and enough paper to survive the first wave. Throughout the occasion or shift, somebody addresses the phone. If a line grows, they send a truck or a runner, and they do not make you argue over whether the need is genuine. Afterward, they take out silently, leave the ground neat, and send out an invoice that matches the quote plus any pre-agreed extras.

If that sounds like a high bar, it is likewise the standard amongst the good ones. Portable toilets may not heading your budget meeting, however they are a dependable signal of how seriously you take the visitor or worker experience.

The quickest course to that result is equivalent parts preparing and partnership. Count bodies by the hour, not just the day. Put handwash where individuals require it, not where looks demand it. Add the best extras when peaks loom. Then trust a supplier who treats your site like more than a waypoint on a path sheet. Do that, and the most remarkable aspect of your restrooms will be that nobody 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](tel:(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 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.