

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. People observe when they are missing out on, unclean, or out of stock, and hardly think twice when they simply work. That is why the math 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 weddings to 30,000-person food festivals, and nothing draws lines, problems, and frenzied radio chatter like a restroom miscalculation.



This guide offers you a useful structure. Not just general rules, but the context behind them, the trade-offs, and the little decisions that purchase you a better guest 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 same: brief lines, clean interiors, and zero stalls out of order by sundown.

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

In the portable restroom world, individuals utilize different terms for what appears like the same thing. An individual restroom usually describes a single portable unit with its own door and fixtures. The traditional 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 operate. Multiply that unit by however numerous you require, and you have a bank of portable toilets.

Then there are restroom trailers, which are not the exact 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 locations, and business hospitality. They likewise cost more and require more site planning.

Between those, you will discover specialized systems. ADA-compliant wheelchair available systems with larger entrances and turning radii. High-rise units designed for cranes on building and construction websites. Family units with changing tables. Handwash stations that stand alone. Knowing which mix you require is as essential as how many 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 individuals and the longer they remain, the more capacity you need. Alcohol increases usage. Mid-event servicing or pump-outs efficiently reset capability for a portion of your fleet.

Here is the simple psychological model I utilize. One standard portable toilet supports roughly 50 guests for as much as 4 hours with light to moderate alcohol. That is not a legal code number, it is a functional preparation figure that the much better suppliers will nod at. Stretch the occasion to 8 hours, or prepare for heavy drinking, and you need to scale up by 25 to half. Add handwash capacity at roughly one double-sided station for each 4 to 6 toilets if you do not have sinks inside the systems. For ADA systems, plan a minimum of 5 percent of your total count or a minimum of one, whichever is higher, unless regional code requests more. Child altering access, a minimum of one devoted system if you are offering numerous kids' tickets.

If you choose a small formula, use this: base units 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 cut lines, and easy sufficient to determine in your head.

A practical walk-through, with real numbers

Take a 200-person wedding at a winery. Event at 4 pm, mixed drink hour at 5, dinner at 6, band at 8, everybody gone by 11. That is 7 hours for many attendees. Lots of white wine and beer. Using 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 overall individual restrooms. Make one ADA, even if the website states you do not need it, since older relatives and guests with strollers will thank you. If your portable toilets have integrated corner sinks, 2 stand-alone handwash stations may be enough for this size. If not, lease three to keep things moving. Ask the driver to orient the doors far from the prevailing wind and face them toward a path light. That little layout 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 times 8 divided by 200 equates to 200 units as a starting point, which typically makes individuals blink. Before you faint, refine the use pattern. Are 5,000 people on-site simultaneously, or do they come and go? If peak tenancy 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 systems, and then change for alcohol and food intensity. Beer camping tents and spicy food boost traffic, so bump 30 to 45 to 50 systems, and spread them throughout the premises. Schedule a minimum of 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 tells a different story. Brief dwell time, strong peaks. If 1,500 runners plus 1,000 spectators arrive at 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 system per 75 to 100 individuals when everyone reaches when. Go tighter if you have restricted time between waves. For 1,500, I would put 20 to 25 systems near the start, 10 by the surface, and a couple 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 organizer's list

- Inputs to collect: expected peak occupancy, occasion hours, alcohol volume, food intensity, and whether on-site service is possible.
- Baseline: one standard unit per 50 individuals for as much as 4 hours, or participants times hours divided by 200.

- Adjustments: include 15 to half for alcohol, heat, or minimal location restrooms; include ADA at 5 percent minimum or a minimum of one; schedule mid-event service for long days.
- Hand hygiene: if units do not have sinks, add one double-sided handwash station for each 4 to 6 toilets; add sanitizer dispensers at entries and food lines.
- Placement: multiple little clusters beat one huge block, orient doors with wind and lighting in mind, and leave 3 to 4 feet in between systems for availability and service hoses.

Keep those numbers in your pocket. They are close enough for quotes and early designs, 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 design tricks prevent both. Spread units in a number of banks so the crowd self-distributes. Aim for a short walk from the main action, but not on top of the food or kids' locations. If you can, tuck them along a fence or hedgerow with clear signs and lighting. Face doors inward towards a makeshift passage rather than out to the open field, which provides a little measure of personal 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, grass is great if firm, mulch can work with plywood runners. Prevent soft sand or fresh sod. If rain is in the forecast, include momentary matting along the method. Your team will also need truck access within 20 to 50 feet, depending upon hose pipe length, to deliver and service the units. 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 affordable 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 course do more for security than an overpowered generator tower blasting into the trees.

Accessibility is not optional

ADA-compliant systems do more than check a box. They have flat limits, wider entryways, interior hand rails, and enough space to turn a movement device. It is not just wheelchair users who benefit. Parents helping children, visitors on crutches, and anyone in formalwear browsing fabric and heels will use them. Numerous towns need at least one ADA unit for any public occasion with portable toilets, and larger events ought to target 5 to 10 percent [portable toilets](#) of the total. 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 a changing table near the kids' zone. For celebrations, think about providing totally free diapers and wipes sponsored by a brand name. It is a modest expense that buys a lot of goodwill.

Servicing throughout the event

For a short wedding or a 4-hour school carnival, a pre-event clean, correctly equipped, may be enough. Once you cross into 6 to 8-hour territory or into attendance above a couple of hundred, schedule a service. A pump-out truck can clear tanks, restock paper, and revitalize 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. A knowledgeable motorist knows how to work a crowd. Ask your company to send the team during band soundcheck, a speaker session, or when the food vendors are least slammed. 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 higher preliminary system counts. Increase the base number by 15 to 25 percent. Then overstock products before gates open. That last piece sounds obvious, yet I have entered newly 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 fundamental individual restroom comes with toilet paper, a urinal deodorizer, and either a small sink or a hand sanitizer dispenser. Some likewise include seat covers. You control whatever else. More is not always much better. Too many small, loose items become trash or fall into the tank.

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

- Toilet paper: plan 2 to 3 rolls per system for every single four hours of active usage; double it for heavy alcohol or spicy, salty food menus.
- Hand hygiene: if you have sinks, make sure soap dispensers are full and add a refill bottle for your service crew; 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 sign indicating complimentary pads and tampons at the attendant table or information booth; avoid loose boxes inside the systems, they wind 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 specialist bags, which manage combined liquids and paper.

Seat covers divide viewpoints. People like seeing them, but they jam dispensers and end up being confetti in windy conditions. If you include them, utilize commercial dispensers with great tension and inspect them midway through the event. Air fresheners make their keep if you keep to gel pods or hanging blocks. Aerosols trigger more harm 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 two. A quick mirror and counter clean resets the experience.

Deciding between basic systems and a trailer

For many events, the ideal response is a mix. Standard portable toilets near the action for capacity and a small trailer for VIP or bridal celebration access. If your crowd is more than 400 individuals and the event 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 needs with your supplier. Set the trailer on level ground and mind the method, particularly if visitors use heels.

I like to ask two questions. Initially, will this restroom experience materially alter your visitors' memory of the event? For a gala, probably yes. For a BBQ competitors, most likely not. Second, is your budget much better spent on a little trailer plus less basic systems, or on more standard units and better maintenance? For a craft beer celebration, I have seen the second alternative yield better results.

Working with a portable toilet supplier

A strong portable toilet supplier fixes problems you did not understand you had. They inquire about your site map, talk through service windows, warn you about soft ground, and show up with clean, more recent units. They also address the phone on a Saturday afternoon. If you are collecting quotes, ask each company about typical fleet age, repair protocols, and emergency situation action times. Ask for recommendations from events of your size. Then check out the contract two times, specifically the areas on delivery windows, off-hours charges, and damage waivers.

Transparent pricing beats a low teaser rate with a dozen surcharges. Expect a line product for delivery and pickup, unit rental daily or per weekend, handwash station rental, and service calls. Trailer restrooms add generator and water charges, sometimes an attendant. A basic 10-unit wedding setup might vary from a couple of hundred to a number of thousand dollars depending upon area and timing. A festival scale order climbs quickly, however so does the cost of not purchasing enough.



Anecdote for color: a client once saved a few hundred by choosing a deal service provider that ran an older fleet. By mid-afternoon, 2 doors would not latch, and one unit listed like a ship at sea. The savings evaporated in personnel time and visitor complaints. Ever since, I deal with more recent equipment and responsive chauffeurs as non-negotiables.

Alcohol modifications everything

Beer adds restroom sees. Cocktails include more. Wine adds less however longer visits. Hydration stations at summer season events likewise drive traffic. On a 90-degree day, I have watched usage climb 20 to 30 percent over spring norms, even without beer tents. If you are charging for beverages, keep restrooms near bar lines to avoid people deserting the queue. If you offer endless mimosas, boost unit counts by at least 30 percent, plan

early service, and stock an extra roll per stall. Likewise, add more handwash capability than you believe you need. Sticky hands multiply complaints.

Cleanliness protocols that in fact work

Assign someone on your team to restroom rounds. Not a volunteer who might wander, however a staffer with a basic list and a radio. They check paper and soap levels, empty outside trash, clean door manages, and relay any issues to your supplier contact. Throughout a 12-hour food celebration, I prefer 3 checks before midday, then per hour through the evening. Buy that individual nitrile gloves, additional liners, a hand broom, paper towels, a neutral cleaner, and a courteous indication to hang briefly while they touch up. A noticeable cleansing existence does as much for visitor convenience as the real cleaning.

If you hired an attendant through your provider, coordinate shifts with your schedule. Attendants can direct lines, motivate handwashing, and revitalize materials. They likewise discourage mischief, which is the courteous term for what teenagers do to deodorizer cakes.

Dealing with weather, wind, and mud

Rain the day before can sink shipments. If your field handles water, caution your supplier so they can bring a smaller sized truck or matting. As soon as systems sit, stake them in pairs to prevent tip dangers in open, windy fields. On hot days, ask for light-colored systems if offered, or orient doors away from direct afternoon sun. Heat speeds up smells. Deodorizer obstructs assistance, but airflow helps more. Leave a little space in between units, 3 to 4 inches, and do not wrap the entire bank in solid fencing. If you want a neater appearance, use lattice or slatted panels to keep air moving.

Permits, codes, and the stuff that ruins Fridays

Event permits in some cases define restroom counts. Parks departments might need ADA units at set ratios. Health departments often appreciate handwashing near food preparation, not simply sanitizer. If beer or white wine is served, local liquor boards might ask for plans revealing restrooms within particular ranges. None of this is hard, however it is easy to miss. Share your site strategy with your supplier early. The excellent ones will annotate placement, confirm truck routes, and include tube length keeps in mind so you can hand the plan to a fire marshal without sweaty palms.



If your occasion rests on private land, safe and secure written approval for delivery and service access times. If a gate code changes five minutes before dawn, your schedule falls apart. Call the next-door neighbor with the narrow driveway and warn them about early trucks. It is the least glamorous sort of diplomacy, and it keeps moods cool.

Budgets and how to extend them without cutting corners

Three levers matter most: the number of systems, the service frequency, and the range from the supplier's yard. You can not wish away transportation time, but you can change the first 2. 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 whenever. Place units strategically to cut the requirement for extra clusters. Integrate little events that share a park into one order from the same company to split delivery fees.

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

The tiny information guests actually notice

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

On the other hand, fragrant candles belong no place near portable toilets. Open flames and chemicals in small boxes do not blend. Also avoid scatter carpets, which absorb what must never ever be absorbed.

A final pass at the calculator, with tricky cases

If your event is all-day however individuals visit in shifts, plan for peak, not overall. A farmers market with 2,000 total consumers over 6 hours might just 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 workers in a 90-minute window acts like a concert intermission. Push your ratio tighter, one system per 35 to 40 individuals, and position the bank within a 2-minute walk.

Construction websites are a different rhythm. Less people, longer periods, everyday service cycles. One unit per 10 workers for a 40-hour week is a common criteria. Add a heated or lighted unit if you are 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 systems with crane hooks keep restrooms available as the structure grows.

Choosing when to splurge

If you have one location to invest additional dollars, pick hand health and ADA gain access to. They improve health outcomes and guest convenience, 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, complicated path.

Portable toilets may never ever be glamorous, however they become part of the story your occasion informs. Strategy them with the very same care you provide to food and music, and you will hear the most lovely feedback of all. Absolutely nothing about the restrooms, which implies whatever worked. That, and maybe a whispered thanks from your vendor group at 9 pm when lines are short, products 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 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 enjoying the amenities at [Amazon Park](#), local organizers often need an individual restroom, portable restroom rentals, portable toilets, and a portable toilet supplier for sports days and neighborhood events.