



Special Event Portable Restroom Calculator

		Length of Event (in hours)									
		1	2	3	4	5	6	7	8	9	10
Number of Attendees	50	1	1	1	1	2	2	2	2	2	2
	100	2	2	2	2	3	3	3	3	3	4
	250	2	2	3	3	3	4	4	6	6	8
	500	3	4	5	5	5	6	6	7	7	8
	1000	5	7	8	8	9	9	10	10	12	12
	2000	8	13	15	17	18	19	19	19	20	20
	3000	12	19	23	25	28	28	28	30	30	30
	4000	16	24	30	34	36	38	38	38	38	38
	5000	19	32	38	42	44	46	46	48	48	48
	6000	23	38	46	50	54	57	57	60	60	60
	7000	28	42	54	60	63	66	66	66	66	66
8000	32	48	60	66	72	72	75	78	78	78	
10000	38	60	75	84	88	92	96	96	96	100	

How to use this chart:

- 1) Determine how many hours the event will last. If it is multiple days, use the longest day.
- 2) Determine how many people will attend. If there are multiple days, determine the peak day.
- 3) Use the chart to calculate the number of portable restrooms needed for adequate sanitation conditions.

Note: If alcohol is being served, add 15-20% more restrooms. Add one Extra-large per 20 portable restrooms, or a minimum of one for events open to the public. Adequate hand washing should also be provided with restrooms in all food service areas.

For adequate sanitation conditions it is recommended to have a minimum of one Hand Washing Station per four restrooms, plus additional stations for food vendors.

Construction Calculator

Restrooms Needed for Construction Projects per ANSI Standard Z4.3

Number of Shifts (per 40 hour work week)

		1	2	3
Number of Workers	10	1	2	3
	20	2	4	6
	30	3	6	9
	40	4	8	12
	50	5	10	15
	60	6	12	18
	70	7	14	21
	80	8	16	32

Maintenance and Cleaning

Proper maintenance of restroom includes the following: 1) evacuate holding tank, 2) clean and sanitize restroom, 3) re-stock supplies and chemicals. All restrooms on route service have a date sticker to document each completed service.

Facilities for the Disabled

Consideration should be given to provide at least one Extra-large Portable Restroom for the disabled in any group of public restrooms. Check with your local ADA office for further guidance.

Food Vendors' Facilities

Separate portable restrooms and Hand washing facilities should be made available for food handlers.

Additional Special Event Services

Clean portable restroom facilities are an important part of the success of any event. Choosing the right assortment of styles, quantity and servicing schedule can help your event succeed.

In addition to a full line of restrooms, we also offer restroom attendant services to maintain the cleanliness of the restrooms throughout your event.

Janitorial On-Site Attendant: An on-site attendant will maintain the equipment, re-stock supplies and pick up trash around the restrooms.

Full Service On-Site: An on-site attendant with service truck will maintain the equipment, re-stock supplies, and pick up trash around the restrooms, as well as evacuate the holding tanks as needed.