

This chart is designed to inform you of the sanitary guidelines that should apply to your event. Based on the anticipated male/female ratio at the event, you may need to order additional units. Studies have shown that women take, on average, 40% longer than men to use restroom facilities.

**How to use the planning chart:**

1. Determine how long your event will last.
2. Determine how many people will be attending your event.
3. Use the chart to calculate the number of units needed to ensure sanitary conditions.

**Note:** If alcohol is being served, add 15-20% more restrooms.

<b>Special Event Portable Restroom Usage Chart</b>										
<b>People Attending</b>	<b>NUMBER OF HOURS FOR EVENT</b>									
	1	2	3	4	5	6	7	8	9	10
	<b>UNITS NEEDED</b>									
<b>1-50</b>	1	1	1	1	2	2	2	2	2	2
<b>50-100</b>	2	2	2	2	3	3	3	3	3	4
<b>100-250</b>	2	2	3	3	3	4	4	6	6	8
<b>250-500</b>	3	4	5	5	5	6	6	7	7	8
<b>500-1000</b>	5	7	8	8	9	9	10	10	12	12
<b>2000</b>	8	13	15	17	18	19	19	19	20	20
<b>3000</b>	12	19	23	25	28	28	28	30	30	30
<b>4000</b>	16	24	30	34	36	38	38	38	38	38
<b>5000</b>	19	32	38	42	44	46	46	48	48	48
<b>6000</b>	23	38	46	50	54	57	57	60	60	60
<b>7000</b>	28	42	54	60	63	66	66	66	66	66
<b>8000</b>	32	48	60	66	72	72	75	78	78	78
<b>10,000</b>	38	60	75	84	88	92	96	96	96	100

\*\*A minimum of 1 Handicap Accessible unit should be added for events open to the public. Add 1 Handicap Accessible unit for every 20 portable restrooms.

\*\*Adequate hand washing should also be provided with portable restrooms in all food service areas.

\*\*For adequate sanitation conditions it is recommended to have a minimum of 1 Hand Washing Station per four restrooms, plus additional stations for food vendors.