

Pottys Plus

Vendor & Staff Restroom Planning Guide New Jersey Event Compliance Edition (2025)

Why Separate Facilities Matter

Mixing general admission crowds with event staff causes delays, but mixing them with **food vendors** creates health code violations. This guide helps ensure compliance with **N.J.A.C. 8:24** sanitation standards for New Jersey events.

01. Staff-to-Restroom Ratios

Personnel Type	Recommended Ratio	Required Placement
Food Vendors	1 Unit + 1 Sink per 15 Staff	Within 200ft of food prep (separate from public)
General Volunteers	1 Unit per 20 Staff	Back of house / volunteer tent
Security / Production	1 Unit per checkpoint	Stages, loading docks, entry gates

02. Site Compliance Checklist

- Food vendor restrooms separated from public units
- Handwashing stations provided at vendor restroom banks
- Dedicated restrooms behind stages for production crews
- 12ft wide service access lane for pump trucks
- Staff-only units secured with locks or codes
- Grey water containment plan for food trucks

03. Notes & Site Map Sketch

Use this space to sketch your layout or write placement notes during your site walk.

Need a quote? Call 732-592-1800 or visit **PottysPlus.com**

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