

This report provides the weekly report of communicable diseases in Flathead County. The data provided is provisional and may change as information is received.

**Table 1.** Communicable diseases in Flathead County\* compared to statewide data during week MMWR 44 (week ending 11/4/2023).

	Flathead County		State of Montana	
	MMWR Week 44	Total (2023 Year-to-Date)	MMWR Week 44	Total (2023 Year-to-Date)
<b>Enteric Diseases</b>				
Campylobacteriosis	1	8	20	391
<b>General Communicable Diseases</b>				
Covid-19	29	489	1,321	20,708
<b>Sexually Transmitted Diseases</b>				
Chlamydia	3	79	190	3,119
Gonorrhea	1	21	37	690
<b>Animal Bites</b>	7	361	Not Reported	

Data Source: MTDPHHS Weekly Communicable Disease Epidemiology Report  
 \*Not all cases were contracted in Flathead County

### Additional Information:

Summary of Diseases in the State of Montana for **Week 44**

- Enteric Diseases: Campylobacteriosis (8), Cryptosporidiosis (1), Giardiasis (1), Shiga toxin-producing Escherichia coli (STEC) (1)
- General Communicable Diseases: COVID-19 (489), Latent TB Infection (LTBI) (2)
- Heavy Metal Exposures: Lead (2)
- Hepatitis: Hepatitis C, chronic (16)
- STD/HIV: Chlamydia (84), Gonorrhea (23), HIV/AIDS (1), Syphilis, primary and secondary (3), Syphilis, latent (3)
- Vaccine Preventable Diseases: Haemophilus influenzae, invasive (1), Pertussis (1), Streptococcus pneumoniae, invasive (5)
- Zoonotic: Rabies, post-exposure prophylaxis (PEP) (4)

### Prevent Food Poisoning During the Holidays

- **Keep foods separated.** Keep meat, chicken, turkey, seafood, and eggs separate. Prevent juices from dripping or leaking onto other foods by keeping them in containers or sealed plastic bags.
- **Cook food thoroughly.** Use a food thermometer to make sure meat, chicken, turkey, seafood, and eggs have been cooked to a safe internal temperature to kill germs.
- **Keep food out of the “danger zone”.** Bacteria can grow rapidly in the danger zone between 40°F and 140°F.
- **Use pasteurized eggs for dishes containing raw eggs.** Always use pasteurized eggs when making holiday foods containing raw eggs ingredients.
- **Do not eat raw dough or batter.** Dough and batter made with flour or eggs can contain harmful germs, such as E. coli and Salmonella.
- **Thaw your turkey safely.** Thaw turkey in the refrigerator, in a sink of cold water, or in the microwave.

