

Flathead County Communicable Disease Weekly Report

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 26 (week ending 7/1/2023).

Flathead County			State of Montana	
	MMWR Week 26	Total (2023 Year-to-Date)	MMWR Week 26	Total (2023 Year-to-Date)
General Communicable Diseases				
Covid-19	5	775	111	11,494
Sexually Transmitted Diseases				
Chlamydia	3	116	71	1,808
Gonorrhea	1	25	17	429
Other Conditions				
Animal Bites	9	205	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 26**

- **Enteric Diseases:** Campylobacteriosis (14), Cryptosporidiosis (2), Cyclosporiasis (2), Giardiasis (1), Salmonellosis (4), Shiga toxin-producing Escherichia coli (STEC) (1)
- **General Communicable Diseases:** COVID-19 (111), Latent TB Infection (LTBI) (2)
- **Heavy Metal Exposures:** Lead (6)
- **Hepatitis:** Hepatitis C, chronic (15)
- **STD/HIV:** Chlamydia (71), Gonorrhea (17), Syphilis, primary or secondary (2), Syphilis, latent (12)
- **Vaccine Preventable Diseases:** Haemophilus influenzae, invasive (1), Pertussis (5), Streptococcus pneumoniae, invasive (2), Varicella (Chickenpox) (2)
- **Vector-Borne Diseases:** Colorado tick fever (4), Lyme disease (1)
- **Zoonoses:** Rabies, post-exposure prophylaxis (PEP) (6)

Grill Safely this Summer



1. Clean

Wash your hands with soap before and after handling raw, meat, poultry, and seafood

2. Cook

Use a food thermometer to make sure your meat is cooked hot enough to kill harmful germs

3. Avoid Cross Contamination

Keep fresh produce separate from raw meat, chicken, turkey, seafood, and eggs.

Use separate cutting boards and plates

4. Chill

Bacteria can multiply rapidly if left at room temperature or in the "Danger Zone" between 40°F and 140°F. Put leftovers into the freezer or fridge within two hours of cooking (one hour if it is warmer than 90°F outside)

Temperature Reminders

145°F	Whole cuts of beef, pork, or lamb (let rest 3 minutes before serving)
145°F	Fish (whole or fillet)
160°F	Hamburgers, sausage, and other ground beef, pork, or lamb
165°F	Chicken, turkey, and other poultry