

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 46 (week ending 11/18/2023).

	Flathead County		State of Montana	
	MMWR Week 46	Total (2023 Year-to-Date)	MMWR Week 46	Total (2023 Year-to-Date)
Enteric Diseases				
Campylobacteriosis	1	22	11	409
Vibriosis	1	<5	<5	13
General Communicable Diseases				
Covid-19	23	1,379	793	22,194
Hepatitis				
Hepatitis C	1	25	17	947
Sexually Transmitted Diseases				
Chlamydia	10	210	86	3,282
Gonorrhea	1	39	10	713
Animal Bites	3	372	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 46**

- Enteric Diseases: Campylobacteriosis (11), Cryptosporidiosis (2), Giardiasis (1), Salmonellosis (5), Shiga toxin-producing Escherichia coli (STEC) (3), Vibriosis (1)
- General Communicable Diseases: COVID-19 (793), Latent TB Infection (LTBI) (3)
- Heavy Metal Exposures: Lead (5)
- Hepatitis: Hepatitis B, acute (1), Hepatitis B, chronic (1), Hepatitis C, chronic (17)
- STD/HIV: Chlamydia (86), Gonorrhea (10), Syphilis, primary and secondary (4), Syphilis, latent (2)
- Vaccine Preventable Diseases: Influenza hospitalization or death (3), Pertussis (3), Streptococcus pneumoniae, invasive (3), Haemophilus influenzae, invasive (2)

Home Canning and Botulism

Home canning is an excellent way to preserve garden produce and share it with family and friends if done correctly and safely. Home-canned vegetables are the most common cause of botulism outbreaks in the United States. You cannot see, smell, or taste the toxin that causes botulism, but even a small taste of food containing the toxin can be deadly.

Follow these steps to prevent botulism:

- Always use proper canning techniques.
- If you have any doubt about whether food was canned properly, throw it out.
- Throw out any canned food with signs of contamination, never taste food to see if its safe.

